



CHÂTEAU DE BEAUCASTEL

Château de Beaucastel Côtes du Rhône Coudoulet Blanc 2008



PRESENTATION

The 30 hectares of Coudoulet are located just east of the vineyard of Beaucastel on the other side of the A7 motorway. For reasons that have now become obvious, Coudoulet is often considered the baby Beaucastel. The Coudoulet soil has many similarities to that of Beaucastel. It is made out of Molasse seabed covered by diluvial alpine deposits. These pebbles called "Galets Roulés" play a big role: They take in the heat during the day and let it off slowly at night which gives a good start to the vines in the Spring.

THE VINTAGE

2008 was quite a cool vintage that we qualify as "Northern" style. It is elegant and has a lot of finesse but maintains its Southern flesh.

LOCATION

Within the Côtes du Rhône appellation, adjoining the vines of Château de Beaucastel, between Orange and Avignon. The vineyard of the Coudoulet de Beaucastel Blanc is 3 hectares (6 acres) in size.

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TERROIR

Miocene marine molasses with a layer of alpine diluvium (rounded pebbles).

AGEING

Hand picked grapes are collected in baskets prior to sorting, pneumatic pressing and clarification of the must, fermentation partially in oak barrels and partially in steel tanks. For eight months in barrels and steel tanks, before blending and bottling, without cold stabilisation.

VARIETALS

Bourboulenc 30%, Marsanne 30%, Viognier 30%, Clairette 10%

SERVING

Serve lightly chilled at 10°C in a fine glass.

TASTING

Colour: pale yellow.

Nose: peaches and honey.

Palate: rounded and rich, full bodied with a balanced freshness and floral notes.



REVIEWS AND AWARDS



89/100

"Under the Chateau Beaucastel label, the 2008 Cotes du Rhone Coudoulet blanc (30% Viognier, 30% Bourboulenc, 30% Marsanne, and 10% Clairette) tastes like a premier cru Chablis made in the southern Rhone. Notes of crushed rocks, quince, white currants, and lemon zest are present in this intense, medium-bodied, striking white wine.

One of the great estates of the Rhone Valley, Chateau Beaucastel has been run by several generations of the Perrin family, beginning with the late Jacques Perrin (who died in 1978), then the brothers Jean-Pierre and Francois, and now their sons Thomas, Marc, Pierre, and Mathieu. Beaucastel has nearly 200 acres in vine in Chateauneuf du Pape, and they have branched out with an impressive operation under the Perrin et Fils label, purchasing grapes and acquiring land (in Vinsobres and Gigondas, for example). Their goal is to become the most recognized name for high quality wines in the southern Rhone. As shrewd consumers know, one of the best values in under \$10 a bottle wine is La Vieille Ferme. The Perrin et Fils cuvees include wines made from purchased grapes as well as their new acquisitions in Vinsobres, Gigondas (25 acres), and the Cotes du Rhone village of Cairanne (35 acres). The Perrins enjoyed tremendous success with their 2008 red wines, largely because yields ranged between 18 hectoliters per hectare for Beaucastel, to only 20 hectoliters per hectare for Coudoulet. The mildew that affected everyone was the culprit. The entire family acknowledged there was an extraordinary triage and culling out of the grapes at the sorting tables."

Wine Advocate



16/20

"Slightly herbal citrus. (Very cold sample so may not be showing its full flavours and aromas.) Creamy, bright and lightish with a nutty edge. Correct and refreshing but don't wait. (JH)"

Jancis Robinson



90/100

"Very ripe and lush for the vintage, with delicious Jonagold apple and Cavaillon melon notes caressed by salted butter and macadamia nut notes on the long, creamy finish. Marsanne, Viognier, Bourboulenc and Clairette. Drink now. 600 cases made."

Wine Spectator

