



CHÂTEAU DE BEUCASTEL



Château de Beaucastel Châteauneuf-du-Pape Blanc 2006

VORSTELLUNG

Die Herstellung von Weißwein bei Beaucastel ist begrenzt, da nur 7 Hektar mit weißen Trauben bepflanzt sind. Die Hauptsorte ist Roussanne, die 80% des Ertrages repräsentieren

DER JAHRGANG

Great vintage,

The year is characterized by the contrast between a extremely hot July, and a very cool august. But also two beneficial rain in the middle of both month.

September was hot during the first half with two rains. They did not hurt the quality of the vintage. We were able to harvest late with the beautiful Indian summer which last until mid October

LAGE

Château de Beaucastel hat 7 Hektar mit weißen Sorten bepflanzt.

TERROIR

Molasse Meeresböden des Miozän, bedeckt mit Alpinen Ablagerungen.

REIFE

Handverlesen in kleinen Kisten,

Sortierung der Trauben,

Pneumatische Pressung, Keltern, Absetzen des Saftes,

Reifung (30% in Eichenfässern, 70% in Tanks).

Während 8 Monaten (30% in Eichenfässern, 70% in Tanks).

Abfüllung nach 8 Monaten.

REBSORTEN

Roussanne 80%, Grenache blanc 15%, Picardan, Clairette, Bourboulenc 5%

SERVIEREN

10 ° C im INAO Glas

VERKOSTUNG

Pale gold colour.

Intense nose on honey.

Very rich mouth, fat, concentrated on candied fruit.

A classic full bodied Châteauneuf du pape to hold or drink.



TESTBERICHTE UND AUSZEICHNUNGEN



94/100

"The 2006 Chateauneuf du Pape blanc (80% Roussanne and the rest Marsanne, Picpoul, and Bourboulenc) possesses classic notes of orange marmalade, honeysuckle, and rose petals, a full-bodied, unctuous texture, gorgeous purity and richness, and a stunningly long finish. It can compete with the finest full-throttle, dry whites of France as well as the world. It is difficult to find a better white Chateauneuf du Pape than Beaucastel. Much like their reds, their whites are made in a style that is atypical for the appellation. It is put through full malolactic, and one-third is barrel fermented, then blended with the two-thirds that is aged in tank. Extraordinarily rich and honeyed, it is ideal for drinking with intensely flavored culinary dishes."

Wine Advocate, 01/10/2008

