



CHÂTEAU DE BEAUCASTEL

Roussanne Vieilles Vignes 2012



PRESENTATION

Considered as one of the greatest white wines in France, only 6000 bottles of this wine are produced. It's made with 100% very old Roussanne vines and harvested slightly over ripe. This exceptional wine must be drunk within 3 years or after 15 years. To be enjoyed with gastronomic cuisine.

THE VINTAGE

2012 is a vintage of contrasts with a very mild start of the year and a freezing month of February. A fresh and humid spring, followed by a windy and dry month of July and a very hot month of August. The harvesting conditions were ideal. All these conditions make a great vintage.

LOCATION

Château de Beaucastel has 7 hectares planted with white varieties.

TERROIR

Molasse seabed of the Miocene period covered by diluvial alpine deposits (rolled pebbles).

AGEING

The grapes are hand picked in small cases and sorted, pneumatically pressed. Settling of the juices and fermentation (30% in oak, 70% tanks). Bottled after 8 months.

VARIETAL

Roussanne 100%

SERVING

14°C in tasting glasses.

TASTING

Beautiful golden color.

The nose is slightly woody with an explosion of honey, peaches, exotic fruit and an exceptional richness and intensity.

The mouth has a remarkable texture, thick but fresh. We find notes of white flowers and honeysuckle, lavender, honey and orange zest. The balance is perfect especially with the minerality, coming from the limestone, which gives this wine a great texture. A great vintage of Roussanne Vieilles Vignes.

REVIEWS AND AWARDS

97/100

"Even more impressive and coming from a single parcel of vines planted in 1909, the 2012 Chateauneuf du Pape Roussanne Vieilles Vignes is an off-the-hook effort and certainly the greatest white produced in the Southern Rhone. Offering up exuberant and perfumed notes of marmalade, buttered citrus, orange rind and lavender, this full-bodied voluptuously textured white has knockout richness that's balanced by gorgeous purity and freshness. Always showing brilliantly in their youth, this cuvee can shut down and be hard to judge when (or if) it will come back around. Per the Perrin family, every vintage goes through this stage and re-emerges at some point. You can drink them in their exuberant youth (which is my recommendation), or cellar them and hope for the best."

Jeb Dunnuck, Wine Advocate, 01/11/2013



Wine Spectator

95/100

"Gorgeous, with lush mango, creamed pineapple and Cavaillon melon fruit flavors that glide along, featuring a light fresh butter edge that holds sway on the finish. Despite the alluring, tropical profile, the lovely backdrop of verbena and wet stone should blossom with cellaring."

James Molesworth, Wine Spectator, 31/08/2014

Jancis Robinson
JancisRobinson.com

17,5/20

"Less heavy and more lifted and aromatic than the regular bottling. Very sweet palate entry and then something nutty and rewarding with a hint of marzipan. Round and well balanced – though maybe not as refreshing as the regular? It is bigger and softer."

Jancis Robinson

"This white Chateaufeuf du Pape has notes of marmalade, buttered citrus, orange rind and lavender. A good body with voluptuously textured white very rich, that's balanced by gorgeous purity and freshness. It is a very complex wine which pair very well with grilled fish, seafood and cheeses."

Blanco & Gomez, 18/06/2015

Antonio Galloni
vinous
explore all things wine

94/100

"2012 Châteaufeuf-du-Pape Blanc Roussanne

Vieilles Vignes (aged in a 50/50 blend of stainless steel tanks and oak barrels for eight months): Vivid yellow. An explosively perfumed bouquet evokes ripe

melon, nectarine and mango, and powerful mineral and floral elements add vivacity and lift. Broad, sappy and deeply concentrated, offering intense orchard fruit and pit fruit flavors that stain the palate while showing surprising vivacity. Strikes a deft balance between richness and finesse, picking up ginger and honey flourishes on the back half. Clings with outstanding energy and persistence on the finish, leaving sappy pear nectar and floral notes behind."

Josh Reynolds, Vinous, 05/04/2016

