



CHÂTEAU DE BEAUCASTEL

Château de Beaucastel Côtes du Rhône Coudoulet Red 2003



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

A great vintage spared by the drought.

LOCATION

30 hectares in Côtes du Rhône.

Afficher Sans titre sur une carte plus grande

TERROIR

Molasse seabed of the Miocene period covered by diluvial alpine deposits (rolled pebbles), identical to the vineyard of Châteauneuf du Pape.

AGEING

Each variety is harvested manually and separately, then sorted in the cellar. The harvest is heated to 80°C (skins) and then cooled down to 20°C. Classic maceration occurs in cement tanks for 12 days. Pressing in pneumatic presses. Blending of the different varieties after malolactic fermentation. Ageing in Oak Foudres for 6 months.

VARIETALS

Grenache 40%, Mourvèdre 30%, Syrah 20%, Cinsault 10%

SERVING

16°C in tasting glasses.

TASTING

Appearance: bright and lively, with great depth.

Nose: red fruits.

Palate: luscious, with hints of thyme.

REVIEWS AND AWARDS

Jancis Robinson
JancisRobinson.com

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"Wonderfully clear fruit - blueberry, redcurrant, blackberry and spice. The fruit is pure and ripe on the palate, quite light in structure and not as good looking as the 2004 was earlier this year. (RH)"

Jancis Robinson





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"The 2003 Beaucastel Cotes du Rhone Coudoulet rouge shows notes of tar, scorched earth, herbs, black cherries, more rugged tannins, and a slightly drier, austere finish than the 2004. It is a good 2003, but for the Perrins, the 2004 is one of their great vintages."

Wine Advocate



87-89

"The deep ruby/purple-tinged 2003 Cotes du Rhone Coudoulet rouge (30% Mourvedre, 30% Grenache, 20% Cinsault, and 20% Syrah) offers sweet scents of licorice, pepper, black currants, and cherry jam. Spicy and medium-bodied, with a touch of dry tannin, it is not as huge a blockbuster as several previous vintages, but is a finely made red that should age nicely for 10-12 years."

Wine Advocate

