



CHÂTEAU DE BEAUCASTEL

Château de Beaucastel Côtes du Rhône Coudoulet Red 1991



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 very difficult vintage.
Very heavy rain and cold weather during the harvest.

LOCATION

30 hectares in Côtes du Rhône.

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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.

