



CHÂTEAU DE BEUCASTEL



AOC Châteauneuf-du-Pape Blanc 2007

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

A great vintage characterised by very hot days and cool nights. The wines combine great structure and fruit giving perfect balance. The tannins give great ageing potential to this vintage. A big wine to keep in your cellar.

LOCATION

Château de Beaucastel has 7 hectares planted in 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

Wine Spectator

"This is gorgeous, with a creamy mouthfeel that carries lush papaya, green and yellow apple, chamomile, melon and heather honey notes through the long, salted butter-tinged finish. There's great underlying minerality."

wine spectator, 15/06/2009

Jancis Robinson
JancisRobinson.com

18.5/20

"Rich aromas of lemon and apricot. Concentrated and long but still very fresh with a mineral streak underneath the weight. So complete."

Jancis Robinson, 17/10/2010





97/100

"The 2007 Chateaneuf du Pape Blanc Vieilles Vignes (100% Roussanne) could be called the "Montrachet of southern France." A wine of great intensity, it boasts thrilling aromas of orange marmalade, nectarine liqueur, honeysuckle, peaches, and apricots. Stunningly rich with full body, terrific acidity, and a finish that lasts 45+ seconds, this is an amazing achievement. It should drink well for 7-8 years, shut down or become oxidized, then, hopefully, re-emerge at around age 12-15, and drink in a completely different fashion for several decades thereafter."

Wine Advocate

100/100

"C'est Elizabeth Taylor au sommet de sa beauté qui interprète Cléopâtre. Entre deux prises, vêtue d'or, de soie et de lumière, elle quitte la Cinécittà pour apporter son obole dans une petite chapelle, où soudainement le prêtre ne sait plus à quel sein il doit se vouer.

La robe est d'or avec des reflets jaunes, légèrement pâles. Le bouquet est d'emblée doté d'une extraordinaire présence. La camomille, le thé à la lavande et le miel y possèdent une aura capable de faire perdre la raison. Leurs parfums sont ardents, passionnants, presque croquants. Puis, de la marmelade d'oranges, de la liqueur de nectarines, du chèvrefeuille et de l'abricot viennent à leur tour régner sur un nez gigantesque. L'attaque s'apparente à une apparition divine. Avec des accents dont la tension minérale demeure perceptible, un ange s'empare de la bouche pour réciter les lumineuses litanies du melon, du miel de bruyère, du beurre salée, de la pêche et de la confiture d'agrumes. À ce contact, un frisson d'amande douce parcourt la rétro-olfaction. La finale est un ravissement de 40 caudalies, qui rend dépendant de la compote de pomme, de la cannelle, de la noix fumée et du calisson la composant. Comme tous les chefs-d'oeuvre, les vieilles vignes de Beaucastel ont le pouvoir de figer le temps, ce qui permet d'y contempler tout l'infini de la terre du Rhône u'une bonne et sublimissime fée y a déposé."

Nicolas Vannier, Magazine du Vin

