



CHÂTEAU DE BEAUCASTEL



Château de Beaucastel Blanc Roussanne Vieilles Vignes 2008

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

2008 has a Northern style, a cooler year than 2007 for example. An Indian summer allowed late harvest varieties, such as Mourvèdre and Counoise, to reach perfect maturity. Selection in the vineyard was ruthless and production was 50% less than an average harvest. The wine is quite "northern" in style and is very elegant with a lot of finesse and great balance. This wine will be delicious young and has an ageing potential similar to that of 1988.

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

95/100

"The 2008 Beaucastel Chateauneuf du Pape Blanc Roussanne Vieilles Vignes has opened considerably since I tasted it last year. Superb notes of orange marmalade, candle wax, rosewater, tropical fruit, spice and peachy/apricot jam emerge from this stunning white wine."

Wine Advocate, 30/10/2010



Wine Spectator

94/100

"Creamy and lush, with lovely mango, peach, pineapple and macadamia nut notes that stay bright and defined throughout. Ripe and very stylish, with an alluring whiff of toasted almond on the finish. There's impressive mouthfeel for the vintage. Roussanne."

Wine Spectator, 31/03/2010



17/20

"A little smoky and just a hint of almonds. Quite held back at the moment. Rich, mouthfilling and extremely oaky, almost sweet with the oak. Lovely almond and citrus intensity, warm finish. Long. Needs a little time for the oak to subside. Just enough freshness for the weight."

Jancis Robinson, 19/11/2009

