



CHÂTEAU DE BEAUCASTEL

Château de Beaucastel Côtes du Rhône Coudoulet Rouge 2022



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

The 2022 vintage experienced contrasting climatic hazards which allowed to offer good quality grapes and a very promising aromatic complexity, with however a heterogeneous volume depending on the plots. Winter and spring were particularly mild and very dry, with the months of January and May proving to be the driest since the start of the 20th century, with record temperatures in May and June. These conditions allowed to maintain an excellent sanitary state of the vines, thanks to a total absence of disease. The summer was then very sunny with high temperatures that presaged high potential in terms of alcohol, but saving rains in mid-August allowed the grapes to slowly continue to mature. The harvest thus began on August 19th in very good conditions and 11 days ahead of 2021. It was punctuated by a few rainfalls in September which did not alter the superb quality of the grapes but made it necessary to carry out a light sorting in the vineyard. We have worked our rosés with finesse, for elegant, fruity and low-alcohol wines. The reds were gently vinified with delicate extractions which reveal particularly balanced wines. The first tastings suggest a 2022 vintage full of promise, with complex and aromatic palates and great balance.

LOCATION

30 hectares in Côtes-du-Rhône.

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

Elegant clear ruby-red colour, with purple undertones. Surprisingly fresh for this hot vintage, the nose shows a seductive aromatic bouquet delicately mixing notes of fresh red fruit with aromas of cypress. The freshness continues on the palate with a very nice balance, soft and velvety tannins, beautiful fruity aromas and roundness. Ample and suave, the finish offers a very nice length supported by a hint of salinity.



REVIEWS AND AWARDS



17/20

"Cask sample. Reduced and introverted nose. The palate is sleek and rounded, with fine-grained tannins, blue fruit, violet notes and a floral character. Tight and tense and well balanced - meaty as well on the long finish."

Jancis Robinson, 29/11/2023

