



CHÂTEAU DE BEAUCASTEL



Château de Beaucastel Côtes du Rhône Coudoulet Blanc 2014

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 winter in 2014 was characterised by mild temperatures for the region and heavy rainfall until mid-March. The heat and water reserves allowed an early start to the vegetation. Spring was dry until late June, with signs of hydric stress in some sectors. However flowering and fruit set were optimal, guaranteeing a great crop. The months of July and August, particularly cool and wet, slowed the cycle of the vine, forcing the winemakers to strengthen surveillance of the vineyard. Early September starts off with two lovely sunny weeks, along with an optimal maturity of the grapes. Roussanne and Marsanne based white wines are fresh, balanced and full of elegance.

LOCATION

Within the Côtes du Rhône appellation, adjoining the vines of Château de Beaucastel, between Orange and Avignon. The vineyard of the Coudoulet de Beaucastel Blanc is 3 hectares (6 acres) in size.

TERROIR

Miocene marine molasses with a layer of alpine diluvium (rounded pebbles).

AGEING

Hand-picked grapes are collected in baskets prior to sorting, pneumatic pressing and clarification of the must, fermentation partially in oak barrels and partially in steel tanks.

For eight months in barrels and steel tanks, before blending and bottling, without cold stabilisation.

VARIETALS

Bourboulenc 30%, Marsanne 30%, Viognier 30%, Clairette 10%

SERVING

Serve lightly chilled at 10°C in a fine glass.

REVIEWS AND AWARDS

87/100

"A white I normally buy by the case, the 2014 Coudoulet de Beaucastel Côtes du Rhône Blanc is a mix of Clairette, Bourboulenc, Viognier and Marsanne that offers lots of citrus blossom, lemon zest and hints of apple in a medium-bodied, racy style on the palate. More racy and lively on the palate than the nose would have you believe, drink this delicious white over the coming 2-4 years."

Jeb Dunnuck, Wine Advocate, 01/10/2015



Wine Spectator

91/100

"Very bright, with delicious honeysuckle, white peach, chamomile, star fruit and lemon curd notes that are creamy and energetic. The long finish has a stony echo. Drink now through 2018. Tasted twice, with consistent notes. 250 cases made."

James Molesworth, Wine Spectator, 15/11/2016

Wine Spectator

91/100

"Top other 2014 Southern Rhône."

James Molesworth, Wine Spectator, 01/11/2016



91/100

"Limpid yellow. Tightly focused, mineral- laced citrus pith and orchard fruit scents unfold slowly, picking up a spicy nuance and a hint of nectarine. Fresh and seamless on the palate, offering bitter pear skin and tangerine flavors underscored by juicy acidity. Concentrated yet lithe, closing with firm mineral cut and a clingy floral quality."

Josh Reynolds, Vinous, 01/06/2016

