



# CHÂTEAU DE BEAUCASTEL

## Château de Beaucastel Châteauneuf-du-Pape Blanc 2004



### PRESENTATION

The production of white wine at Beaucastel is limited as we only have 7 hectares planted in white vines. The main variety is Roussanne, which represents 80% of the blend.

### THE VINTAGE

An exceptional vintage, very small production because of the 2003 impact and the severe mistral for 9 days at 70km/h. High pressure and great weather guaranteed no rain.

### LOCATION

Château de Beaucastel has 7 hectares of white varieties.

### TERROIR

Molasse seabed of the Miocene period covered by diluvial alpine deposits (rolled pebbles).

### AGEING

Handpicked in small cases, sorting of the grapes, pneumatic pressing, settling of the juice, fermentation (30% in oak barrels, 70% in tanks) for 8 months. Bottling after 8 months.

### VARIETALS

Roussanne 80%, Grenache blanc 15%, Picardan, Clairette, Bourboulenc 5%

### SERVING

10°C in INAO glasses

### TASTING

Light gold colour.

A vegetal nose with tones of white flowers, aniseed and toast.

The mouth is discreet with a good acidity and minerality with an iodine finale.

To be kept in the cellar.

### REVIEWS AND AWARDS

#### Wine Spectator

92/100

"Rich and creamy, with an array of floral, tropical fruit and mineral notes that race through a long, stony finish. Drink now through 2009. 2,000 cases made."

Wine Spectator, 31/05/2007

94/100

"The 2004 Beaucastel Chateauneuf du Pape blanc is outrageously good, one of the finest examples they have made over recent vintages. I retasted it and it has jumped in stature and score considerably. It is a beauty, with formidable richness, loads of honeysuckle, litchi, and buttery grapefruit, lemon, and tropical fruits in a full-bodied, well-delineated style with terrific acidity and definition. It should drink well for a decade or more."

Wine Advocate, 01/02/2007





18/20

"Very broad and opulent on the nose. Wonderful layers of flavour – one of the fattest Roussannes I have come across. Real wild edges and potential. Very deep flavoured indeed with the oak beautifully managed (ie invisible). 80% Roussanne with Grenache Blanc, Picardan, Bourboulenc, Clairette. 20% in small oak."

Jancis Robinson, 12/01/2006

