



CHÂTEAU DE BEAUCASTEL

Château de Beaucastel Châteauneuf-du-Pape Rouge 2022



PRESENTATION

Château de Beaucastel has long been regarded as one of the greatest wines in France. It is notorious for its elegance, balance and ageing potential. Beaucastel has an exceptional terroir at the Northern limit of Châteauneuf du Pape, exposed to the Mistral wind. All thirteen varieties of the appellation have been organically grown since the sixties.

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

Châteauneuf du Pape, between Orange and Avignon, Château de Beaucastel red is a 70-hectare vineyard.

TERROIR

Château de Beaucastel is 110 hectares, with one single plot at the north of the appellation. The terroir is archetypal of the best terroirs in Châteauneuf: rolled pebbles on the surface, sand, clay and limestone deeper down. The vines are old and have been organically grown for 50 years, which has allowed the roots to grow exceptionally deep.

Beaucastel grows all thirteen grape varieties authorized by the appellation.

AGEING

Each variety is harvested separately and manually. Vinification takes place in oak fermenters for the reductive varieties (Mourvèdre, Syrah) and in traditional enameled concrete tanks for the Oxidative grapes (all the others). Once the malolactic fermentation is finished, the Famille Perrin blends the different varieties. The blend is then aged in oak Foudres for a year before being bottled.

VARIETALS

Grenache 30%, Mourvèdre 30%, Syrah 15%, Cunoise 10%, Vaccarèse, Terret Noir, Muscardin, Clairette, Picpoul, Picardan, Bourboulenc, Roussanne 10%, Cinsault 5%

SERVING

Around 15°C. If possible, decant the wine.



TASTING

Magnificent shiny red colour with carmine undertones. Powerful and complex, the nose reveals a superb aromatic bouquet with aromas of very ripe red fruit, combined with notes of chocolate, tobacco and undergrowth. Generous and silky, the palate opens with a soft and round attack before revealing its elegant tannic structure, perfectly well balanced and very harmonious. A refined wine with remarkable harmony, a sign of great maturity in this particularly hot and dry vintage.

REVIEWS AND AWARDS

Decanter 96/100

"Dark and inky in color this year. It's fresh in its berry fruits really quite powerful, with muscular tannins and driving acidity behind. A dense, dark and brooding vintage of Beaucastel. The aromatic precision, however, is extremely impressive: elderberry, sloe, and blackberry. It's solid and will age well. Do not drink this young, as it will likely disappoint if opened too early. Grenache and Cinsault fermented in cement, Syrah and Mourvèdre fermented in foudres. Syrah and Cunoise are a whole bunch fermented"

Decanter, 15/11/2023



17,5/20

"Cask sample. Incredibly juicy nose - black tea, leather and spiced notes as well. The palate is rounded, sleek and plush. There is so much density on the palate. Supple mid palate and a meaty note on the rich finish. There is good, fresh acidity here as well, with a weightiness to the palate but balanced by the fresh acidity. Complex and impressive! (AC) Drink 2030 - 2045"

Jancis Robinson, 29/11/2023

