



CHÂTEAU DE BEAUCASTEL

Château de Beaucastel Châteauneuf-du-Pape Blanc 1996



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

A good vintage
A cold year and harvest

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

A beautiful golden yellow colour.
The nose is elegant and sweet of quince fruit and honey.
The mouth has good minerality and acidity with notes of walnuts.

You can start drinking this wine or keep it for a few more years.

