



## CHÂTEAU DE BEAUCASTEL

### Château de Beaucastel Châteauneuf-du-Pape Blanc 1993



#### 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

Average Vintage,  
Some rain and a relatively cold weather during the harvest

#### LOCATION

Château de Beaucastel has 7 hectares of white varieties.

#### TERROIR

Molasse sea bed 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).

During 8 months (30% in oak barrels, 70% in tanks). Bottling after 8 months.

#### VARIETALS

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

#### SERVING

10°C in INAO glasses

#### TASTING

Deep yellow in colour.  
The nose is sweet and soft.  
The mouth is fat and mineral, with a beautiful length.

This wine is coming out of its oxidised phase but should not be opened yet.

#### REVIEWS AND AWARDS

90/100

"The 1993 Beaucastel blanc (80% Roussanne) is fat, unctuous, and full-bodied with layers of honeyed fruit. It is a massive dry white wine that is best paired with powerfully scented Provencal cuisine. Last tasted 7/96."

Wine Advocate, 01/01/1997

