

CHÂTEAU DE BEAUCASTEL





Château de Beaucastel Châteauneuf-du-Pape Rouge 2010

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

In 2010, all the right conditions were united to produce an exceptional vintage. Heavy rainfall during spring, followed by a very hot summer and an Indian summer in September, allowed great harvest conditions.

This vintage produced very balanced wines, with intense notes of fruit and great finesse.

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%, Vaccarèse, Terret Noir, Muscardin, Clairette, Picpoul, Picardan, Bourboulenc, Roussanne 15%, Counoise 10%, Syrah 10%, Cinsault 5%

SERVING

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

TASTING

Nearly black in colour.

The nose is very delicate and powerful at the same time, with red fruit, blackcurrants, blackberries, spices, thyme and lavender.

The bouquet is very elegant, rich and round, with figs, cherries, blackcurrants and stewed fruit, all with great acidity. The tannins are present but very delicate.



NGV3TE

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REVIEWS AND AWARDS



95/100

"Interestingly enough, even though many of the 2010 Perrin et Fils selections from the southern Rhone were scheduled to be bottled right after my visit, the 2010 Beaucastel had already been put in bottle. This is a gorgeous wine, a classic blend of 30% Grenache, 30% Mourvedre, 10% Syrah, 10% Counoise and the balance the other permitted varietals in the appellation. Deep purple, with loads of bouquet garni, beef blood, blackberry, kirsch, smoke and truffle, this wine is full-bodied, rich and showing even better than it did last year. I still think it needs 3-5 years of cellaring, and it should last for 25-30 years, as most of the top vintages of Beaucastel do."

Jancis Pooisa_ Jancis Robinson.com

18/20

"Very dense and meaty on the nose. Appetising and no shortage of flesh but no heavy sweetness or alcohol. Really quite racy! Complex. Real lift and line through it."

Jancis Robinson, 20/12/2011

"It is another wine collectors love to own, but give this to those who have the patience and perspicacity to appreciate a work of art in progress. It is so finely tuned and effortless and reserved that it would be easy to overlook its flirtation with perfection, especially in terms of its ripeness." David Lawrason, 26/11/2012

Wine Spectator 96/100

wine speciator

"Dark, dense and very closed now, this has a tremendous core of crushed plum, linzer torte and blackberry confiture waiting in reserve. Ample singed cedar and mesquite, warm paving stone and black tea notes lurk in the background and glide through the finish. Features serious grip, but wonderful integration. Should cruise in the cellar." Wine Spectator, 14/08/2013

NUNEACCESS 94/100

"Bright ruby. Sexy, spice- and mineral-accented aromasof red and dark fruit preserves and garrigue. Juicy and expansive on the palate, offering vibrant black raspberry and bitter cherry flavors, a hint of smokiness and intense minerality. Tannins come on late and are quickly sucked up by this wine's intense fruit. Rich and lively, with excellent finishing clarity and length."

Josh Raynolds, International Wine Cellar, 01/02/2013

"La robe est profonde, avec un liseré de couleur sanguine, le nez, séduisant et intense, évoque la soupe de fruits variés (cerises légèrement kirchées dominantes), les fines épices, avec des notes de garrigue et légèrement chocolatées. La bouche est pure, les tannins sont enrobés par une chair bien formée, le milieu de bouche est ample, dense, profond, avec une texture très veloutée, et expressif (fruits et épices). La finale est longue, précise, harmonieuse, déjà complexe, d'un remarquable équilibre, avec des saveurs rappelant celle décelées à l'olfaction. Noté 17,5/18, un grand millésime de la propriété"

Journal d'un passionné de la rive droite, 24/06/2013

WINEENTHUSIAST 96/100

"The 2010 Beaucastel is a tour de force, brilliantly combining espresso and black olive notes with bright raspberry fruit, while dark earthy notes provide a solid base. The feel on the palate is ample, with tannins that are a bit dusty but not tough or chewy.

The long, mouthwatering finish bodes well for the future. Drink now – 2030." Wine Enthusiast

"2010 is a classic vintage with a nice deep black colour and a powerful and subtle nose, with notes of blackberry. Powerful and balanced on the palate, it reveals aromas of ripe fruit, with good length." Famille Perrin, 21/09/2016



VGV3TE



95/100

"Alluring forest floor, ripe strawberry, melted licorice and peppery elements unfurl as the classic 2010 Châteauneuf-du-Pape opens in the glass. Full-bodied and concentrated, this serious wine delivers on all fronts, precisely combining substance, freshness and sophistication. The balance here is so impressive. An energetic and persistent close wraps it all up."

Vinous, 14/11/2024



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