



CHÂTEAU DE BEAUCASTEL

Château de Beaucastel Côtes du Rhône Coudoulet Blanc 2012



PRESENTATION

The 30 hectares of Coudoulet are located just east of the vineyard of Beaucastel on the other side of the A7 motorway. For reasons that have now become obvious, Coudoulet is often considered the baby Beaucastel. The Coudoulet soil has many similarities to that of Beaucastel. It is made out of Molasse seabed covered by diluvial alpine deposits. These pebbles called "Galets Roulés" play a big role: They take in the heat during the day and let it off slowly at night which gives a good start to the vines in the Spring.

THE VINTAGE

2012 is a vintage of contrasts with a very mild start of the year and a freezing month of February. A fresh and humid spring, followed by a windy and dry month of July and a very hot month of August. The harvesting conditions were ideal. All these conditions make a great vintage.

LOCATION

Within the Côtes du Rhône appellation, adjoining the vines of Château de Beaucastel, between Orange and Avignon. The vineyard of the Coudoulet de Beaucastel Blanc is 3 hectares (6 acres) in size.

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TERROIR

Miocene marine molasses with a layer of alpine diluvium (rounded pebbles).

AGEING

Hand-picked grapes are collected in baskets prior to sorting, pneumatic pressing and clarification of the must, fermentation partially in oak barrels and partially in steel tanks. For eight months in barrels and steel tanks, before blending and bottling, without cold stabilisation.

VARIETALS

Bourboulenc 30%, Marsanne 30%, Viognier 30%, Clairette 10%

SERVING

Serve lightly chilled at 10°C in a fine glass.

TASTING

Colour: pale yellow.

Nose: peaches and honey.

Palate: rounded and rich, full bodied with a balanced freshness and floral notes.



REVIEWS AND AWARDS



89/100

"Moving to the Château De Beaucastel releases, the 2012 Côtes du Rhône Coudoulet de Beaucastel Blanc comes from a cool, windswept vineyard located just to the north of Beaucastel. A blend of close to equal parts Bourboulenc, Marsanne and Viognier, with a splash of Clairette, that's aged partially in stainless steel and partially in barrel, it offers up a pretty, fresh array of white peach and stone fruits, white flower and hints of minerality. This gives way to a medium-bodied, supple and delicious effort that will drink nicely for 3-4 years, if not longer."

Jeb Dunnuck, Wine Advocate, 01/11/2013



89/100

"A floral, open style, with honeysuckle and orange blossom notes leading the way, backed by an enticing core of white peach flavors. A flicker of talc adds length on the pure finish."

Wine Spectator, 31/12/2013



90/100

"Pale gold. Ripe peach and pear aromas are complicated by a smoky nuance and a suggestion of orange zest. Supple, spicy and expansive on the palate, offering intense citrus and pit fruit flavors and a touch of anise."

Josh Reynolds, International Wine Cellar, 01/04/2014



16/20

"Herbal and broom-scented. A little loose textured, pretty full bodied and slightly sweet with a warm finish. Powerful."

Jancis Robinson

