



CHÂTEAU DE BEAUCASTEL

Château de Beaucastel Côtes du Rhône Blanc Coudoulet - 2023



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

The 2023 vintage is characterised by a beautiful climatic balance, which is reflected in the cellar. The mild winter was followed by a dry spring then a hot summer, particularly in August and September. Despite a slight lack of rain, these conditions allowed ideal ripening and the harvest began on August 22nd in perfect conditions. Under a warm and radiant sun, the harvest went perfectly, even if it was necessary to work quickly to prevent the juices from oxidizing in the heat, particularly the rosés. The harvest ended on October 4, with the last devatting on October 23. The first tastings reveal very balanced wines: they are rich, powerful and have good concentration, while having retained a beautiful freshness. A vintage that shows great potential.

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.

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

Beautiful gold colour with subtle green highlights. The nose reveals a superb aromatic bouquet, very refined with aromas of citrus fruit and rose petals. With a beautiful tension and perfectly balanced, the mouth prolongs these citrus aromas, underlined by a delicate bitterness with lovely saline notes. The fatness of the Marsanne is expressed on the finish, giving this wine a beautiful structure. A generous vintage, remarkably balanced.



REVIEWS AND AWARDS

JEB DUNNUCK 91/100

"The 2023 Côtes Du Rhône Coudoulet De Beaucastel Blanc is terrific, with a soft, supple, forward style in its pure white peach, quince, and honeyed flower aromas and flavors. It's medium-bodied and has the vintage's purity as well as outstanding length."

Jeb Dunnuck, 29/10/2024

