



## CHÂTEAU DE BEAUCASTEL

### Château de Beaucastel Côtes du Rhône Coudoulet Rouge



#### 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

After three great vintages, 2001 is another amazing year for the region. With exceptional, dry and sunny weather from May to October, the 2001 harvest is the earliest in 10 years, with beautiful ripe grapes in excellent condition. Harvest was spread out until early October in order to harvest each variety at the right level of maturity.

The beginning of the year was very wet which strengthened the water reserves. After the cool temperatures in March, April was mild, followed by very beautiful months of May and June, hot and dry. Flowering took place on May 18 in beautiful conditions with rapid development across all varieties. The heat then settled all the way through to October with a scorching summer (more than 12 days above 32 ° in August), without a drop of water after 2 storms mid-July. We had to be particularly vigilant to reach the perfect ripeness despite the lack of water and monitor each variety carefully to pick at the right time. The harvest thus begins in late August (29/08) with ripe Cinsault and some white varieties, followed by Syrah, Mourvèdre, earlier than usual, and ended by Grenache which was rather unusual. It was very important that year to take the risk to harvest some grapes such as Grenache as late as possible to insure full level of maturity. We were among the last to harvest, which allowed us to have superb grapes at optimum ripeness.

The 2001 vintage is a very good vintage, a sunny vintage with highly concentrated grapes, ripe, bursting with fruit, giving splendid wines.

#### LOCATION

30 hectares in Côtes du Rhône.

[Afficher Sans titre sur une carte plus grande](#)

#### TERROIR

Molasse seabed of the Miocene period covered by diluvial alpine deposits (rolled pebbles), identical to the vineyard of Châteauneuf du Pape.

#### AGEING

Each variety is harvested manually and separately, then sorted in the cellar. The harvest is heated to 80°C (skins) and then cooled down to 20°C. Classic maceration occurs in cement tanks for 12 days. Pressing in pneumatic presses. Blending of the different varieties after malolactic fermentation. Ageing in Oak Foudres for 6 months.

#### VARIETALS

Grenache 30%, Mourvèdre 30%, Cinsault 20%, Syrah 20%



SERVING

16°C in tasting glasses.

TASTING

Appearance: bright and lively, with great depth.

Nose: red fruits.

Palate: luscious, with hints of thyme.

REVIEWS AND AWARDS

**Wine Spectator**

89/100

"Shows a hint of garnet in addition to its mature cedar, dried red currant and sanguine notes, backed by tobacco and sandalwood on the nicely focused finish."

James Molesworth, Wine Spectator



91/100

"A fabulous year for the reds of both Coudoulet and Beaucastel, the deep ruby/purple-colored 2001 Cotes du Rhone Coudoulet (about 10,000 cases produced) offers a rich perfume of melted licorice, smoke, saddle leather, blackberries, cherries, and a suggestion of Asian spices. Medium to full-bodied and lusty, with superb concentration as well as purity, it can be drunk now and over the next 10-15 years. This beauty may be the finest Coudoulet produced in the last 10-12 years."

Wine Advocate



90-92/100

"The 2001 Cotes du Rhone Coudoulet is one of the great successes from this vineyard, which sits just across the road from the appellation of Chateauneuf du Pape. It exhibits a deep ruby/purple color along with a closed, but promising nose of melted licorice, camphor, saddle leather, black cherries, and blackberries. It reveals more tannin and substance than most vintages, and it will need 1-3 years of cellaring. This is a long, structured, classic Coudoulet meant for long-term aging."

Wine Advocate

"A pleasant colour and an elegant nose. Aromas of fresh fruit with acidity that makes this wine complex and well balanced. It may be enjoyed at present or kept for many years to come."

Famille Perrin, 15/03/2014

