



CHÂTEAU DE BEAUCASTEL



Château de Beaucastel Côtes du Rhône Coudoulet Blanc 2000

THE VINTAGE

Exceptional Vintage,

A very hot summer, but great conditions until the end of the harvest

DESCRIPTION

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.

SITUATION

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).

PROCESS

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%

TASTING NOTES

Colour: pale yellow.

Nose: peaches and honey.

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

SERVING

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

REVIEWS AND AWARDS

80

Wine Spectator

"Supple white with a decent blend of cream, butter and lemon, but this medium-bodied white is of medium intensity. Drink now. 1,500 cases made. –PM"

Wine Spectator





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Wine Spectator

89

"Slightly less impressive than the 2001, but still excellent is the 2000 Cotes du Rhone Coudoulet blanc. Made from a similar blend, it exhibits additional mineral and fewer fruit characteristics than its younger sibling. Offering hints of apricots, honeysuckle, and rose petals, it is a delicious white to consume over the next two years."

Wine Spectator

Wine Spectator

88

"A delicious blend of 30% Viognier, 30% Marsanne, 30% Bourboulenc, and 10% Clairette that sees no new oak, the 2000 Cotes du Rhone Coudoulet white offers exotic ripe apricot and floral scents, fat, low acid flavors, good freshness, and abundant fruit. Given its powerful, low acid style, it should be consumed over the next 2-3 years."

Wine Spectator



89/100

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Wine Advocate

