



CHÂTEAU DE BEAUCASTEL



Château de Beaucastel Côtes du Rhône Coudoulet Red 1992

THE VINTAGE

A difficult vintage.

Heavy rain and cold weather during 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

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.

PROCESS

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 varietals after malolactic fermentation. Ageing in Oak Foudres for 6 months.

VARIETALS

Grenache 40%, Mourvèdre 30%, Syrah 20%, Cinsault 10%

TASTING NOTES

Appearance: bright and lively, with great depth.

Nose: red fruits.

Palate: luscious, with hints of thyme.

SERVING

16°C in tasting glasses.

REVIEWS AND AWARDS

"A ruby red robe marked by slight evolution. A discreet nose that is very elegant. A fresh attack with a full and concentrated palate. The finish is tight and saline. A well- balanced wine to be drunk after decanting."

Famille Perrin, 15/03/2014

