



CHÂTEAU DE BEAUCASTEL

Château de Beaucastel Côtes du Rhône Coudoulet Rouge 2018

THE VINTAGE

This 2017 vintage will be remembered as the year of all records: the driest year in 30 years, non-interventionist vineyard work, optimal harvest conditions, a very small yield due to climatic hazards, and wines with very rich potential.

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.

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

VARIETALS

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

TASTING NOTES

A beautiful dark color, the nose shows pretty notes of red fruit, raspberries, wild strawberries, spices and garrigue. The palate is powerful, full, with great finesse. The tannins are velvety and the finish has great length.

SERVING

16°C in tasting glasses.

