



CHÂTEAU DE BEAUCASTEL



Château de Beaucastel Côtes du Rhône Coudoulet Blanc 2011

THE VINTAGE

The 2011 vintage is a vintage of contrasts. That is to say an unusually hot, dry spring followed by a wet and rainy beginning of July and then an Indian summer lasting until the end of October. Carefully sorting and destemming the harvest allowed for a great vintage, particularly for the late harvest varieties.

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.

Afficher Sans titre sur une carte plus grande

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

Wine Spectator 91/100
"A light whiff of brioche weaves around a core of plantain, macadamia nut and lemon zest flavors, followed by a honeysuckle hint that chimes in on the finish."
James Molesworth, Wine Spectator, 31/10/2012

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88/100

"The Beaucastel 2011 Côtes du Rhône Coudoulet Blanc, which comes from vineyards adjacent to Châteauneuf-du-Pape, is a difficult wine to find in the marketplace, as the red Coudoulet is far more abundant in quantity. That being said, the 2011 Coudoulet white is an equal part blend of Viognier, Bourboulenc and Marsanne and the balance of it 10% Clairette. Always showing lots of good freshness, purity, hints of apricot and white peaches, this wine is flowery and very well-made in 2011, which is a strong vintage for white wines."

Robert Parker, Wine Advocate, 01/10/2012

"The white wines of the southern Rhone Valley are escalating in terms of quality and popularity, offering chardonnay-like richness but with added exotica thanks to the blend of varieties that can include roussanne, marsanne and viognier. The genre hits its apogee with the grand whites of Chateauneuf-du-Pape, but there are some great values from "lesser" appellations, including this terrific wine from the Perrin family that owns Chateau de Beaucastel."

Daïd Lawrason, Wine Align, 02/01/2013



91/100

"Full bodied yet still fresh and vibrant, this is a blend of 30% each Bourboulenc, Marsanne and Viognier, plus 10% Clairette.

Hints of lemon curd impart a lovely texture, while the aromas and flavors lean toward pineapple, melon and citrus."

Wine Enthusiast, 01/09/2014

