



# CHÂTEAU DE BEAUCASTEL



## Château de Beaucastel Côtes du Rhône Coudoulet Blanc 2002

### THE VINTAGE

A great vintage.

### 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.

