CHÂTEAU DE BEAUCASTEL







Château de Beaucastel Côtes du Rhône Coudoulet Blanc 2000

PRESENTATION
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 if off slowly at night which gives a good start to the vines in the Spring.

THE VINTAGE
Exceptional Vintage,
A very hot summer, but great conditions until the end of the harvest

LOCATION
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 pepples).

AGEING
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%

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

TASTING
Colour: pale yellow.
Nose: peaches and honey.
Palate: rounded and rich, full bodied with a balanced freshness and floral notes.

REVIEWS AND AWARDS

Wine Spectator

80
"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

Château de Beaucastel
Chemin de Beaucastel, 84350 Courthezon
Tel. +33 (0)4 90 70 41 00 - contact@beaucastel.com
beaucastel.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

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

Robert Parker WINE ADVOCATE

89/100

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Wine Advocate

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