CHÂTEAU DE BEAUCASTEL





Château de Beaucastel Châteauneuf-du-Pape Blanc 2003

PRESENTATION
The production of white wine at Beaucastel is limited as we only have 7 hectares planted in white vines. The main variety is Roussanne, which represents 80% of the blend.

THE VINTAGE
A great vintage spared by the drought!

LOCATION
Château de Beaucastel has 7 hectares of white varieties.

TERROIR
Molasse seabed of the Miocene period covered by diluvial alpine deposits (rolled pebbles).

AGEING
Handpicked in small cases, sorting of the grapes, pneumatic pressing, settling of the juice, fermentation (30% in oak barrels, 70% in tanks) for 8 months. Bottling after 8 months.

VARIETALS
Roussanne 80%, Grenache blanc 15%, Picardan, Clairette, Bourboulenc 5%

SERVING
10°C in INAO glasses

TASTING
The colour is oxidised.
The nose is evolved and the mouth is dissociated at the moment.
This wine has entered the traditional oxidative phase and needs to be aged.
Do not open before 2014.

REVIEWS AND AWARDS

Wine Spectator

94/100
"Young and tight, with garrigue and roasted game aromas peeking out from a core of ripe black currant, plum and fig fruit. Lots of toast tobacco and iron as well. The finish is well-endowed with tannins, but they are ripe and pure. Best from 2008 through 2025. 15,000 cases made"
Wine Spectator, 31/05/2006

Robert Parker WINE ADVOCATE

92/100
"The 2003 Beaucastel Chateauneuf du Pape blanc exhibits plenty of orange liqueur notes with hints of rose petals and tropical fruits. It has more freshness, but the wine's light golden color and somewhat evolved, mature style suggests it should be drunk over the next 2-3 years – no later."
Wine Advocate, 01/02/2006

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