



CHÂTEAU DE BEUCASTEL



Château de Beaucastel Châteauneuf-du-Pape Blanc 2004

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

An exceptional vintage, very small production because of the 2003 impact and the severe mistral for 9 days at 70km/h. High pressure and great weather guaranteed no rain.

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

Light gold colour.

A vegetal nose with tones of white flowers, aniseed and toast.

The mouth is discreet with a good acidity and minerality with an iodine finale.

To be kept in the cellar.

REVIEWS AND AWARDS

Wine Spectator

92/100

"Rich and creamy, with an array of floral, tropical fruit and mineral notes that race through a long, stony finish. Drink now through 2009. 2,000 cases made."

Wine Spectator, 31/05/2007

Robert Parker
WINE ADVOCATE

94/100

"The 2004 Beaucastel Châteauneuf du Pape blanc is outrageously good, one of the finest examples they have made over recent vintages. I retasted it and it has jumped in stature and score considerably. It is a beauty, with formidable richness, loads of honeysuckle, litchi, and buttery grapefruit, lemon, and tropical fruits in a full-bodied, well-delineated style with terrific acidity and definition. It should drink well for a decade or more."

Wine Advocate, 01/02/2007





18/20

"Very broad and opulent on the nose. Wonderful layers of flavour – one of the fattest Roussannes I have come across. Real wild edges and potential. Very deep flavoured indeed with the oak beautifully managed (ie invisible). 80% Roussanne with Grenache Blanc, Picardan, Bourboulenc, Clairette. 20% in small oak."

Jancis Robinson, 12/01/2006

