



## CHÂTEAU DE BEUCASTEL



### Château de Beaucastel Châteauneuf-du-Pape Blanc 2005

#### 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 spared by the drought. Traditional agriculture allowed a late harvest with very healthy grapes

#### 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

Straw yellow colour, with gold overtones.

Discreet nose with apricots and dried citrus fruit.

The mouth reveals almonds and fresh butter and is very well balanced with great freshness.

This wine should be decanted before drinking or should be cellared and opened as early as 2015

#### REVIEWS AND AWARDS

##### Wine Spectator

93/100

"This shows a nice firm, stony underpinning that allows exotic fig, kiwi and mango notes to sit seamlessly on a bright, mineral spine. The long, well-structured finish shows a green plum note. Drink now through 2020. 1,750 cases made."

Wine Spectator, 30/04/2008



90/100

"The 2005 Beaucastel Châteauneuf du Pape blanc, a blend of 80% Roussanne and 20% white Grenache fermented 80% in tank and 20% in barrel, has exuberant notes of honeysuckle, rose water, and hazelnuts. It is medium to full-bodied, rich, and certainly one of the finest of the white Châteauneuf du Papes."

Wine Advocate, 01/02/2007





17/20

"Bottled in September, later than usual. Cough-medicinal hints. Rich and smooth and creamy. Should be great eventually."

Jancis Robinson, 07/01/2007

