



## CHÂTEAU DE BEAUCASTEL



### Château de Beaucastel Châteauneuf-du-Pape Blanc 2007

#### 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 characterised by very hot days and cool nights. The wines combine great structure and fruit giving perfect balance. The tannins give great ageing potential to this vintage. A big wine to keep in your cellar.

#### 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

Beautiful golden yellow colour.

The nose is mineral with notes of white flowers, honey and marmalade.

The mouth is round and rich with traces of yellow fruits (peaches and apricots) followed by notes of salted caramel butter and a slightly salty finish.

#### REVIEWS AND AWARDS

"80% Roussanne, 15% Grenache Blanc, 5% Clairette, Marsanne and others. The Roussanne vines are all over 50 years old. Lush ripeness with hints of tropicality on the nose. Impressive weight and depth with an almost creamy texture and with a vibrant acidity which lifts the palate. Profound."

Aaron Rice, Avey's Blog, 10/10/2010



9,5/10

"Light gold in color, this wine has a phenomenal nose of green olives, dried orange rind, and acacia honey. In the mouth, the wine's satin texture and weighty presence on the tongue bring to mind the voluptuous curves and invisible brush strokes of nudes in Botticelli paintings. Flavors of orange zest, lemon curd, dried mango and dried pineapple swirl amidst a bright acidity and deep resonant minerality that leans towards the saline end of the spectrum. Both rich as well as light on its feet, this is a wine that begs to be swallowed, especially as it lingers for a long while after the fact. Outstanding.

Food Pairing:

This is one of the world's most versatile food wines, and will match well with many things. I would love to drink it while eating some spice rubbed grilled quail and figs."

Vinography, 10/10/2010

**Wine Spectator**

93/100

"Very ripe, but pure and well-defined, with lush mango, dried pineapple, Jonagold apple and Cavaillon melon notes, all laced with heather honey and brioche hints. The long, creamy finish lets a stony note ripple through. Drink now through 2019. 2,000 cases made."

Wine Spectator, 15/06/2009

 **Robert Parker**  
WINE ADVOCATE

95/100

"The 2007 Chateauneuf du Pape blanc is even better. Meriting the same rating as I gave it last year, it is a delicious, beautifully textured, light gold-colored white revealing plenty of white peach, apricot, nectarine, and honeysuckle notes as well as a distinctive florality and minerality. More honeyed and fuller-bodied than its 2008 counterpart, it should drink beautifully for 7-8 years, then go into an oxidative state. It is somewhat of a gamble as to what will happen thereafter."

Wine Advocate, 01/10/2009

 **Jancis Robinson**  
JancisRobinson.com

17.5/20

"Mainly Roussanne and Grenache Blanc. Delicate citrus aroma, becoming bolder and richer on the palate. Dense but elegant. Notes of orange and some pear graininess. Dry, lively and long. (Went very well with Morecombe Bay potted shrimps.) (JH)"

Jancis Robinson, 05/10/2010

