CHÂTEAU DE BEAUCASTEL





Château de Beaucastel Châteauneuf-du-Pape Blanc 1993

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
Average Vintage,
Some rain and a relatively cold weather during the harvest

LOCATION
Château de Beaucastel has 7 hectares of white varieties.

TERROIR
Molasse sea bed 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).
During 8 months (30% in oak barrels, 70% in tanks). Bottling after 8 months.

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

SERVING
10°C in INAO glasses

TASTING
Deep yellow in colour.
The nose is sweet and soft.
The mouth is fat and mineral, with a beautiful length.

This wine is coming out of its oxidised phase but should not be opened yet.

REVIEWS AND AWARDS

Robert Parker WINE ADVOCATE

90/100
"The 1993 Beaucastel blanc (80% Roussanne) is fat, unctuous, and full-bodied with layers of honeyed fruit. It is a massive dry white wine that is best paired with powerfully scented Provencal cuisine. Last tasted 7/96."
Wine Advocate, 01/01/1997

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