CHÂTEAU DE BEAUCASTEL





Château de Beaucastel Blanc Châteauneuf-du-Pape Blanc 1994

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
Good vintage
A hot summer with a cold harvest period and a very small harvest

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
Dark yellow in colour.
Oxidised nose.
Mouth is also oxidised with notes of copper.

This wine is still in the oxidative period and must not be opened.

REVIEWS AND AWARDS

Robert Parker WINE ADVOCATE

93/100
"The 1994 Chateauneuf du Pape blanc is more honeyed and richer than the 1995. It is full-bodied and intense, with gobs of honeyed cherry-like fruit. Structured yet dense, it is a formidable example of Beaucastel's white wine. It will age for 10-15 or more years."
Wine Advocate, 01/08/1996

Château de Beaucastel
Chemin de Beaucastel, 84350 Courthezon
Tel. +33 (0)4 90 70 41 00 - contact@beaucastel.com
beaucastel.com

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