

CHÂTEAU DE BEAUCASTEL



COTES-DU-RHONE APPELLATION COTES-DU-RHONE CONTROLÉE

Sté FERMIÈRE DES VIGNOBLES PIERRE PERRIN CHATEAU DE BEAUÇASTEL COURTHEZON (Vse) FRANCE

MISE EN BOUTEILLES DU CHATEAU

# Château de Beaucastel Côtes du Rhône Coudoulet Rouge 2006

#### PRESENTATION

The 30 hectares of Coudoulet are located just east of the vineyard of Beaucastel on the other side of the A7 motorway. For reasons that have now become obvious, Coudoulet is often considered the baby Beaucastel. The Coudoulet soil has many similarities to that of Beaucastel. It is made out of Molasse seabed covered by diluvial alpine deposits. These pebbles called "Galets Roulés" play a big role: They take in the heat during the day and let it if off slowly at night, giving a good start to the vines in the Spring.

#### THE VINTAGE

A great vintage characterised by the contrast between an extremely hot July and a very cool August. September was hot during the first half and experienced two heavy rain pours. This did not hurt the quality of the vintage and we were able to harvest late with the beautiful Indian summer lasting until mid October

# LOCATION

30 hectares in Côtes du Rhône.

#### TERROIR

Molasse sea bed of the Miocene period covered by diluvial alpine deposits (rolled pebbles), identical to the vineyard of Châteauneuf du Pape.

#### AGEING

Each variety is harvested manually and separately, then sorted in the cellar. The harvest is heated to 80°C (skins) and then cooled down to 20°C. Classic maceration in cement tanks during 12 days. Pressing in pneumatic presses. Blending of the different varietals after malolactic fermentation. Ageing in Oak Foudres during 6 months.

#### VARIETALS

Grenache 30%, Mourvèdre 30%, Syrah 20%, Cinsault 20%

#### SERVING

16°C in tasting glasses.

#### TASTING

Appearance: bright and lively, with great depth. Nose: red fruits. Palate: luscious, with hints of thyme.

#### **REVIEWS AND AWARDS**

# 100 90/100



"The 2006 Cotes du Rhone Coudoulet red, a beautiful, delicious, 12,500-case cuvee offering notes of root vegetables interwoven with notions of black cherry jam, licorice, pepper, and Provencal herbs. Deep and medium-bodied, it is ideal for drinking over the next 5-6 years."

Wine Advocate, 01/10/2008



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# Wine Spectator

### 90/100

"Dark and still a bit reticent, with coffee, loam, bittersweet cocoa, iron and melted licorice notes holding the core of plum and black cherry fruit at bay, followed by a long, fine-grained finish. Should cellar nicely, as there's a fine, minerally spine." Wine Spectator, 30/04/2009

Jancis Robinson

17/20

"I tasted a representative pre-assemblage blend of 30% Grenache, 30% Mourvèdre, 20% Syrah, 20% Cinsault last December and was blown away by the value. The wine was due to be bottled in March and released in September 2008. Glowing crimson. Very charming blend with nothing out of place – wonderfully interesting and harmonious – quite a feat! Very, very good."

Jancis Robinson, 08/05/2008

"A magnificent colour full of luminosity. This 2006 is powerful showing aromas of ripe fruit and chocolate, balanced by an ever-present acidity. Best for cellaring."

Famille Perrin, 15/03/2014

