

FAMILLE PERRIN - CHÂTEAU DE BEAUCASTEL

AOC Châteauneuf-du-Pape
Red



TERROIR

Beaucastel Castle covers 110 hectares in one piece to the north of the appellation, on one of the largest terroirs of Châteauneuf-du-Pape. On the surface, the famous rounded pebbles release the heat of the day, while in depth, clays, sands, and limestone layers ensure water retention and complexity. The vines, old and deeply rooted, benefit from over 50 years of organic farming.

HARVEST

Each grape variety is harvested by hand separately, at perfect ripeness.

WINEMAKING

The winemaking process is adapted to the nature of each grape: reducing grape varieties such as Syrah and Mourvèdre ferment in truncated wood vats, while grape varieties more sensitive to oxidation are vinified in concrete or enameled sandstone vats. After malolactic fermentations, the different batches are carefully blended together.

AGEING

The wine is then aged for one year in oak vats before being bottled. A meticulous job for a signature cuvée.

TASTING

A great wine from the southern Rhône, both dense, complex, and remarkably fresh. The nose evokes the scrubland, black fruits, sweet pepper, and slightly smoky notes. On the palate, the balance is sovereign: ample body, fine tannins, and great aromatic persistence. The diversity of grape varieties brings depth and nuances, for a cuvée that is both powerful and harmonious, designed to stand the test of time. This wine can be aged peacefully for 10 to 15 years, gaining in complexity, roundness, and harmony over time. Serve at around 15°C after decanting.

FOOD PAIRINGS

This red Châteauneuf-du-Pape sublimates stewed meats and autumn dishes: braised beef cheek, confit lamb shoulder or guinea fowl stuffed with porcini mushrooms. It also pairs well with more unexpected matches such as Beef Wellington.