

# FAMILLE PERRIN - CHÂTEAU DE BEAUCASTEL

AOC Châteauneuf-du-Pape  
White



## TERROIR

Only 7 hectares of Château de Beaucastel are dedicated to the production of white wine, on an exceptional terroir. The subsoil, composed of Miocene marine molasse, is covered with a thick layer of typical rolled pebbles from Châteauneuf-du-Pape. This unique structure promotes optimal drainage and a beautiful concentration of grapes. The Roussanne, the main grape variety (80%), expresses all its complexity and finesse there, supported by the White Grenache and a touch of ancient grape varieties (Picardan, Clairette, Bourboulenc).

## HARVEST

The grapes are harvested by hand, carefully sorted, and collected in crates to preserve their integrity.

## WINEMAKING

After a gentle pneumatic pressing and precise settling, fermentation takes place with 30% in barrels (oak barrels) and 70% in stainless steel tanks.

## AGEING

The same balance is maintained during the 8-month aging process, allowing the Roussanne to combine richness, tension, and elegance. The bottling takes place after eight months of aging, when the perfect balance is achieved.

## TASTING

A large white wine from the Rhône Valley, both opulent, complex, and remarkably balanced. The nose opens with notes of white peach, quince, white flowers, and candied ginger, enhanced by a hint of citrus. On the palate, the mineral attack gives way to a full and velvety texture, marked by aromas of mango, apricot, and a touch of beeswax. The finish, persistent and subtly bitter, elegantly prolongs the tasting. To be enjoyed from today for its aromatic richness, this great white wine can also be peacefully aged for 6 to 8 years, developing honeyed notes and an even silkier texture.

## TASTE PROFILE

Vins blancs ronds

## FOOD PAIRINGS

This exceptional white wine pairs well with refined and tasty dishes: veal fillet with morel mushrooms, chanterelle mushroom risotto, truffled poultry, or even with langoustines.