Château de Beaucastel,

Châteauneuf-du-Pape Rouge 2020

Châteauneuf-du-Pape, Southern Rhône, France



Grape Varieties	**30% Grenache**
	30% Mourvèdre
	15% Syrah
	10% Counoise
	5% Cinsault
	2% Terret
	2% Vaccarèse
	1% Clairette
	1% Bourboulenc
	1% Muscardin
Winemaker	**Cesar Perrin**
Closure	**Natural Cork**
ABV	**14.5%**
Residual Sugar	**0.8g/L**
Acidity	**5.23g/L**
Wine pH	**3.54**

PRODUCER

The 16th century Château de Beaucastel was acquired by the Perrin family in the early 1900s. With a global following for their benchmark Châteauneuf du Pape, the wines at this historic property are consistently among the finest in the region.

VINEYARDS

Château de Beaucastel owns 110 hectares of vineyards in the north of the Châteauneuf-du-Pape appellation, where they grow all 13 grape varieties authorised by the appellation rules. In addition to prime vineyard holdings, the Perrin family are pioneers of sustainable farming, having converted to organic viticulture as early as 1950 and having farmed biodynamically since 1974. The vines are on average 50-years-old. They are planted on pudding stone soils, which are traditional to the Southern Rhône. These stones retain heat from the day and keep the vines warm at night, helping to ripen the grapes. The sub-soils are made up of sand, clay and limestone.

VINTAGE

2020 was an exceptional vintage in the Southern Rhône, summarised by Marc Perrin as producing wines with "superb intensity, wonderful poise, finesse and elegance". After a fairly mild winter, with one single episode of frost at the end of March, flowering began in mid-May under optimal conditions. Good weather continued throughout summer with plenty of heat, but lower temperatures than 2019. Cool and windy nights preserved freshness and maintained healthy growing conditions. The weather at harvest was also excellent, producing healthy and balanced fruit.

VINIFICATION

Each variety was hand harvested and vinified separately, and then carefully sorted upon arrival to the winery. The grapes are macerated on the skins, then transfered into tanks for further maceration in cement tanks for 12 days. This is followed by pressing in pneumatic presses. Following malolactic fermentation, the varietals are then blended and the resulting wine is then aged in Oak foudres for 6 months.

TASTING NOTES

This wine is a deep-ruby with purple reflections. The nose reveals a beautiful freshness and a seductive aromatic bouquet combining notes of red fruit, spices and white pepper with a hint of perfectly integrated toasted vanilla. Full bodied, and very soft, the palate presents a very nice balance with freshness and flavours of black cherry jam. The finish is long with good intensity and velvety tannins.