# Château de Beaucastel,

# Châteauneuf-du-Pape Blanc 2021







Grape Varieties	80% Roussanne
	15% Grenache Blanc
	2% Picardan
	2% Clairette
	1% Bourboulenc
Closure	Natural Cork
ABV	14%
Residual Sugar	1.5g/L
Acidity	4.6g/L
Wine pH	3.53
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Vegan

#### **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 own 110 hectares, with one single plot in the north of the Châteauneuf-du-Pape appellation, where they grow all 13 grape varieties authorised. The white varieties represent only seven hectares of their vineyards, the majority of which are Roussanne. The vines are planted on sand, clay and limestone sub-soils with Galets Roulés top soil, which are traditional to the Southern Rhone. The vines are farmed organically and are on average 50-years-old, resulting in beautifully concentrated wines.

#### VINTAGE

The 2021 vintage is one marked by freshness, similar to vintages of the eighties and nineties. Human intervention and care to the vines was essential in the success of this vintage. There were many climatic events including a frost in April, and an interrupted harvest due to rain. This required constant investment from the vineyard teams. The team's attention to detail and commitment to the fruit has created a vintage of exceptional freshness and great balance.

## **VINIFICATION**

The grapes were hand harvested into small crates. At the winery, the fruit was pressed using a pneumatic press with the juices left to settle. The wine was fermented 30% in oak barrels and 70% in stainless steel tanks. Following fermentation, the wine was aged for eight months before blending and bottling.

## **TASTING NOTES**

The nose opens with an intense bouquet with aromas of ripe white peaches, honeysuckle, verbena and roasted hazelnut. The palate reveals silky, supple texture and layered notes of nectarine, wet stone and salted almond. The finish is long and complex, with a delicate, saline note.