

Château de Beaucastel,

**`Coudoulet de Beaucastel` Blanc Côtes-du-Rhône 2021**

Côtes-du-Rhône, Southern Rhône, France



CHÂTEAU DE BEAUCASTEL



## 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

A quarter of Beaucastel's 100 hectares lie just beyond the Châteauneuf-du-pape appellation boundary. Given the proximity of the vineyards to Châteauneuf-du-pape, the wines from these vineyards are often considered as 'baby Beaucastel'. In addition to the red varieties, Bourboulenc Marsanne, Viognier and Clairette are also planted on the classic sand, clay and limestone soils. The vineyards are carpeted with galets roulés, the region's archetypal pudding stones, which help the grapes to ripen by retaining the daytime heat and releasing it at night. 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

## 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 hand-picked fruit was pressed gently, using a pneumatic press, to retain delicate aromas. Fermentation took place in both temperature controlled stainless steel tank and new oak. Following fermentation, the wine was aged 70% in tank and 30% in barrel for eight months before blending. Bottling then took place.

## TASTING NOTES

The Coudoulet Blanc has an enticing character with layers of citrus zest and ginger on the nose. The palate is richly textured with opulent stone fruit flavours, perfectly balanced with crisp acidity, which lifts the finish.

Grape Varieties	<b>30% Bourboulenc</b> <b>30% Marsanne</b> <b>30% Viognier</b> <b>10% Clairette</b>
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Closure	<b>Natural Cork</b>
ABV	<b>13%</b>
Residual Sugar	<b>1.1g/L</b>
Acidity	<b>4.5g/L</b>
Wine pH	<b>3.38</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Organic, Vegetarian, Vegan</b>

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