

Château de Beaucastel,

`Coudoulet de Beaucastel` Blanc Côtes-du-Rhône 2023

Côtes-du-Rhône, Southern Rhône, France



CHÂTEAU DE BEAUCASTEL



Grape Varieties **30% Bourboulenc**
 30% Marsanne
 30% Viognier
 10% Clairette

Winemaker	Famille Perrin
Closure	Natural Cork
ABV	13%
Residual Sugar	1.3g/L
Acidity	4.55g/L
Wine pH	3.41
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Practising Biodynamic, 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

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 2023 vintage benefited from a well-balanced climate, reflected clearly in the wines. A mild winter gave way to a dry spring and a hot summer, especially through August and September. Although rainfall was limited, the conditions allowed for ideal ripening, and harvest began on 22 August in excellent weather.

VINIFICATION

The hand-picked grapes were collected in small baskets, sorted with care, then gently pressed pneumatically before the must was clarified. Fermentation took place partly in oak barrels and partly in stainless-steel tanks to balance texture and freshness. The wine then matured for eight months in both vessels prior to blending and bottling, with no cold stabilisation applied to preserve its natural character.

TASTING NOTES

This wine opens 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.