



CHÂTEAU DE BEAUCASTEL

# CHÂTEAUNEUF-DU-PAPE ROUGE 2018

Château de Beaucastel has long been regarded as one of the most outstanding wines in France. It is notorious for its elegance, balance, and aging potential. Beaucastel has an exceptional terroir at the Northern limit of Châteauneuf du Pape, exposed to the Mistral wind. All thirteen varieties of the appellation have been organically grown since the sixties



## THE VINTAGE

The 2018 vintage is characterized by exceptional weather conditions. Flowering took place in the best possible conditions, with a historically abundant grape output. A few rainy episodes at the end of the spring complicated things a little with an attack of mildew, but the good weather then settled down until harvest, which took place under idyllic conditions. The wines are beautiful.

## DESCRIPTION

Château de Beaucastel has long been regarded as one of the greatest wines in France. It is notorious for its elegance, balance, and aging potential. Beaucastel has an exceptional terroir at the northern limit of Châteauneuf-du-Pape, exposed to the Mistral wind. All 13 varieties of the appellation have been organically grown since the 1960s.

## TERRIOR

Châteauneuf-du-Pape, between Orange and Avignon, Château de Beaucastel red is a 70-hectare (173-acre) vineyard. Château de Beaucastel is 110 hectares (272 acres), with one single plot at the north of the appellation. The terroir is archetypal of the best terroirs in Châteauneuf: rolled pebbles on the surface, sand, clay, and limestone deeper down. The vines are old and have been organically grown for 50 years, which has allowed the roots to grow exceptionally deep. Beaucastel grows all 13 grape varieties authorized by the appellation.

## PROCESS

Each variety is harvested separately and manually. Vinification takes place in oak fermenters for the reductive varieties (Mourvèdre, Syrah) and in traditional enameled concrete tanks for the oxidative grapes (all the others). Once the malolactic fermentation is finished, Famille Perrin blends the different varieties. The blend is then aged in oak foudres for a year before being bottled.

## VARIETALS

Grenache 30%; Mourvèdre 30%; Syrah 15%; Cunoise 10%; Vaccarèse, Terret Noir, Muscardin, Clairette, Picpoul, Picardan, Bourboulenc, Roussanne 10%; Cinsault 5%

## SERVING

Around 15°C (59°F). If possible, decant the wine.

## GREEN PRACTICES

- Certified Organic Grapes (Ecocert)
- Organic Practicing

