



CHÂTEAU DE BEAUCASTEL



Château de Beaucastel Côtes du Rhône Coudoulet Rouge 2015

AOC Côtes du Rhône (Vallée du Rhône), Red 2015

THE VINTAGE

2015 was a magnificent year in the south as well, characterized by excellent sanitary conditions thanks to the mild, wet winter, followed by a relatively hot, dry spring. The vines coped well with the extreme heat and lack of rain in the summer thanks to good hydric reserves. Following satisfactory flowering, rapid and regular ripening was assisted by rain that fell in August, producing berries rich in phenolic compounds and anthocyanins. As in the north, harvesting took place under excellent conditions.

DESCRIPTION

The 30 hectares of Coudoulet are located just east of the vineyard of Beaucastel on the other side of the A7 motorway. For reasons that have now become obvious, Coudoulet is often considered the baby Beaucastel. The Coudoulet soil has many similarities to that of Beaucastel. It is made out of Molasse seabed covered by diluvial alpine deposits. These pebbles called “Galets Roulés” play a big role: They take in the heat during the day and let it off slowly at night which gives a good start to the vines in the Spring.

SITUATION

30 hectares in Côtes-du-Rhône.

TERROIR

Molasse seabed of the Miocene period covered by diluvial alpine deposits (rolled pebbles), identical to the vineyard of Châteauneuf-du-Pape.

PROCESS

Each variety is harvested manually and separately, then sorted in the cellar. The harvest is heated to 80 °C (skins) and then cooled down to 20 °C. Classic maceration occurs in cement tanks for 12 days. Pressing in pneumatic presses. Blending of the different varieties after malolactic fermentation. Ageing in Oak Foudres for 6 months.

GRAPES

Grenache : 40%, Mourvèdre : 30%, Syrah : 20%, Cinsault : 10%

TASTING

Beautiful dark colour, this Coudoulet red 2015 reveals great elegance with a spicy character, exuberant with melted tannins. A beautiful wine that can be enjoyed young.

SERVICE

16 °C in tasting glasses

