



CHÂTEAU DE BEAUCASTEL

Château de Beaucastel Côtes du Rhône Coudoulet Rouge 2018



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

The 30 hectares (74 acres) 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 (74 acres) 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 (176°F) (skins) and then cooled down to 20°C (68°F). Classic maceration occurs in cement tanks for 12 days. Pressing in pneumatic presses. Blending of the different varietals after malolactic fermentation. Ageing in oak *foudres* for six months.

VARIETALS

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

SERVING

16°C (61°F) in tasting glasses.