



CHÂTEAU DE BEAUCASTEL CHATEAUNEUF-DU-PAPE 2016

£128.00

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Categories: [Wine](#), [Wines £100 and above](#), [Rhône Valley](#), [Red](#), [Rare & Fine Wine](#)

While the Château de Beaucastel's history dates back to 1549, the estate's modern story begins with its purchase by the Perrin family, stalwarts of the Rhône Valley and pioneers in winemaking innovation. Château de Beaucastel was one of the earliest adopters of biodynamic viticulture, gaining certification in 1974, and continues to craft sumptuous wines that reflect a deep respect for the terroir.

Beaucastel's 110 hectares of vineyards are in one single plot at the North of the appellation. Defined by the archetypal feature of Châteauneuf, galets rous – large pebbles that absorb heat during the day and release it at night, guaranteeing optimum ripening. In addition to the classic Grenache, Mourvèdre, and Syrah, the vineyards are planted with a wide variety of local grapes, including Counoise, Cinsault, and Vaccarèse. Beaucastel grows all 13 grapes authorised by the appellation.

The 2016 vintage in the Southern Rhône valley is exceptional, both in terms of quality and quantity, thanks to idyllic weather conditions that protected the region from climatic accidents throughout the whole year.

Vinified from all 13 grapes, 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, the Famille Perrin blends the different varieties. The blend is then aged in oak Foudres for a year before being bottled.

