



## CHÂTEAU DE BEAUCASTEL CHATEAUNEUF-DU-PAPE 2023

£110.00

SKU: FRBCNP23

Categories: [Wines £100 and above](#), [France](#), [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.

With fairly standard but slightly late weather conditions, the 2023 vintage is showing great potential with superb freshness. The fairly dry winter was followed by a relatively humid spring but with wind allowing to maintain good health. Budburst was a little late and this slight shift in the vine cycle lasted until the harvest. The summer was quite dry, and slightly cooler allowing the grapes to ripen nicely, despite a short heat wave in mid-August which completed the ripening of the berries. The harvest began on August 24th for the whites and on the 28th for the reds, and took place in idyllic conditions until September 5th. With magnificent berries, the vatting was quite short with great extractions.

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.

