

Coudoulet de Beaucastel red 2020



Product price:

€186.00

Product features:

Area: SOUTHERN RHONE

Winemaker: Famille Perrin

Vintage: 2020

Appellation: Côtes du Rhône (sud)

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: sustainable agriculture

Bettane + Desseauve: 91/100

Wine Advocate (Parker): 90-92/100

Cépage dominant: grenache

Product short description:

90-92/100 (Czerwinski/Parker, May 2022) and **91/100** B+D. A Côtes du Rhône from Beaucastel.

Product description:

PRESENTATION OF BEAUCASTEL
+ ALL ITS OTHER WINES IN STOCK

Comments on this

Coudoulet de Château Beaucastel 2020 red wine:

Robert Parker's Wine Advocate (Joe Czerwinski, May 2022): **90-92/100**. *The 2020 Cotes du Rhone Coudoulet de Beaucastel continues this cuvée's hot streak. A blend of approximately 30% each Grenache, Mourvèdre and Syrah, with 10% Carignan, it boasts attractive floral overtones, hints of crushed stone and ripe cherry fruit. Full-bodied and impressively silky for such a young wine, it should be drinkable upon release and for at least a decade thereafter. (drink date: 2022-2033)*

Technical sheet written by the domaine :

THE WINE

The 30 hectares of the Coudoulet de Beaucastel vineyard are located just east of Beaucastel, across the A7 motorway. For reasons that will become evident, it is often considered the baby of Beaucastel. When examining the soil of Coudoulet, one notices many similarities with that of Beaucastel. It consists of Miocene marine molasse covered by alpine diluvium. This layer of rolled pebbles greatly contributes to the wines of Beaucastel: it stores the intense heat of the Mediterranean sun during the day and slowly releases it to the vines at night. This allows for a good start for the vines in spring.

THE VINTAGE

Favored by very fine climatic conditions, the 2020 vintage is a year of optimal quality. Less hot than 2019, this year was very windy throughout the growing cycle, with low rainfall. After a rather mild and gentle winter (only one frost episode is noted on the night of March 24-25, but only the earliest plots are very slightly affected), spring is bright, quite warm, and very windy, allowing the soils to retain their freshness. Flowering begins on May 18, under very healthy conditions. The beautiful weather continues in June, July, and August, with warmth but lower temperatures than in 2019, cool and humid nights, and that wind continuing to blow, preserving the freshness of the vines and maintaining the perfect sanitary quality of the grapes. Harvesting, quite early, begins under these very good conditions on August 26 with the Côtes-du-Rhône whites and continues until the end of September with the Mourvèdre. September, initially warm and then more temperate, offers idyllic harvesting conditions and allows each plot to be harvested at perfect ripeness. The harvest is very healthy with beautiful juicy and well-ripened grapes, reasonable alcohol levels, good acidity, and already a nice balance.

LOCATION

Eastern part of the Beaucastel vineyard, 30 hectares in the Côtes du Rhône appellation.

TERROIR

Miocene marine molasse covered by alpine diluvium (rolled stones), identical to that of the Châteauneuf-du-Pape vineyard.

AGING

Manual harvesting, sorting of the harvest upon arrival at the cellar, heating of the whole grapes to 80°C (skin), cooling to 20°C. Classic maceration in concrete tanks for 12 days. Extraction of the free-run juice. Pressing in a pneumatic press. Blending of the different grape varieties that have been vinified separately after malolactic fermentation. Aging in oak casks for 6 months.

GRAPE VARIETIES

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

SERVICE

16°C in an INAO glass.

TASTING

Superb deep color. Complex, the nose offers notes of ripe fruits, spices, and flowers.

Full and balanced, the palate is delicate with magnificent aromas of cherry, plum, and licorice, and a long finish.