

# Chateau de Beaucastel Chateauneuf-du-Pape Hommage a Jacques Perrin red 2021

**Product price:**

**€1,185.00**

**Product features:**

Area: SOUTHERN RHONE

Winemaker: Famille Perrin

Vintage: 2021

Appellation: Châteauneuf-du-Pape

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

Wine Advocate (Parker): 97/100

Cépage dominant: grenache



**Product short description:**

**97/100** (Czerwinski/Parker, Oct. 2023). The cuvée Mythique de Beaucastel, from the beautiful and rare vintage 2021, to be enjoyed around 2045!

**Product description:**

**PRESENTATION OF BEAUCASTEL**  
**+ ALL ITS OTHER WINES IN STOCK**

Commentary on this

**Châteauneuf-du-Pape Beaucastel Hommage à Jacques Perrin red 2021**

**Robert Parker's Wine Advocate** (Joe Czerwinski, Oct. 2023): **97/100**. *The 2021 Châteauneuf du Pape Hommage à Jacques Perrin is approximately 60% Mourvèdre, 20% Grenache, and 20% Syrah. Marked by scents of truffle and tree bark, great blackberry and black cherry fruit, plus accents of licorice and peppery spice, it's another in a line of terrific wines that have been made every year since 2009. Full-bodied, rich and concentrated, it's velvety but tannic, with enough structure and intensity on the lingering finish to expect at least two decades of cellaring potential (but probably more). (drink date: 2025-2045)*

**Technical sheet written by the domaine :**

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**Terroir** : Château de Beaucastel has about 110 hectares of contiguous land in the northern part of the appellation. The terroir is the archetype of the great terroirs of Châteauneuf: rolled pebbles on the surface, clay, sand, and limestone below. The vines are highly exposed to the mistral. The thirteen grape varieties of the appellation have been cultivated organically for over 50 years, and their great age has allowed their roots to dive deep.

**Elaboration** : Each grape variety is harvested separately by hand. The vinification takes place in wooden truncated cone tanks for the reductive grape varieties (Syrah, Mourvèdre) and in traditional concrete and enamelled stone tanks for the oxidative grape varieties (Grenache). After malolactic fermentation, the Perrin family blends the different grape varieties, and then the wine ages in oak foudres for a year before bottling.

**Grape varieties** : Grenache 30%, Syrah 10%, Mourvèdre 30%, Cunoise 10%, Cinsault 5%, various: 15%