

Chateau de Beaucastel Chateauneuf-du-Pape red 2023



Product price:

€570.00

Product features:

Area: SOUTHERN RHONE

Winemaker: Famille Perrin

Vintage: 2023

Appellation: Châteauneuf-du-Pape

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Wine Advocate (Parker): 94+/100

Cépage dominant: GSM (grenache, syrah,
mourvèdre)

Alcool: 14,5

Product short description:

An essential Châteauneuf in this beautiful vintage 2023, as it is every year!

Product description:

**PRESENTATION OF BEAUCASTEL CASTLE
+ ALL ITS OTHER CUVÉES IN STOCK**

Commentary on this

Château de Beaucastel red 2023

Robert Parker's Wine Advocate (Yohan Castaing, Oct. 2025): **94+/100**. *As usual, the 2023 Châteauneuf du Pape from Château de Beaucastel was matured in foudres. Wafting from the glass with aromas of pepper, garrigue, dark berries and flowers, it's medium- to full-bodied, round and sappy, with a layered core of fruit and a dense, precise mid-palate framed by velvety tannins, concluding with a firmer, gently spicy finish. (drink date: 2025-2040)*

Technical sheet written by the domaine :

The vintage: With fairly classic but slightly late climatic conditions, the 2023 vintage reveals great promise with superb freshness. The rather dry winter was followed by a relatively humid spring but with wind allowing for good sanitary conditions. Bud break was a bit late, and this slight delay in the vine cycle persisted until harvest. The summer was quite dry, with some freshness allowing for beautiful grape maturation, despite an exceptional heatwave in mid-August that completed the ripening of the berries. Harvest began on August 24 for whites and August 28 for reds, and took place in idyllic conditions until September 5. With magnificent berries, the macerations were quite short with beautiful extractions. The first tastings reveal wines with great potential, showcasing astonishing freshness.

Description : Château de Beaucastel has long been regarded as one of the greatest wines in France and is unanimously renowned for its balance, elegance, and aging potential. Beaucastel boasts an extraordinary terroir at the northern tip of the Châteauneuf-du-Pape appellation, highly exposed to the Mistral. The thirteen grape varieties of the appellation have been cultivated organically since the 1960s.

Location : Châteauneuf-du-Pape, between Orange and Avignon, the [Château de Beaucastel](#) red is a vineyard of 70 hectares.

Terroir : Château de Beaucastel has about 110 hectares of contiguous land in the northern part of the appellation. The terroir is the archetype of great Châteauneuf terroirs: rolled pebbles on the surface, clay, sand, and limestone below. The vines are old, and the organic farming practiced for over 50 years has allowed their roots to dive deep.

Beaucastel cultivates the thirteen grape varieties authorized by the Châteauneuf-du-Pape appellation.

Winemaking : Each grape variety is hand-harvested separately. 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 (all others). 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 :

- Cinsault: 5%
 - Counoise: 10%
 - Grenache: 30%
 - Mourvèdre: 30%
 - Syrah: 15%
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Vaccarèse, Terret Noir, Muscardin, Clairette, Picpoul, Picardan, Bourboulenc, Roussanne: 10%

Service : Around 15°C. If possible, consider decanting the wine.

Tasting: Magnificent bright red color with crimson reflections. Powerful, generous, and complex, the nose reveals a superb aromatic bouquet with aromas of dark fruits, combined with notes of violet. Ample and silky, the palate is dense, perfectly balanced by a beautiful freshness, and has remarkable length. A refined and very harmonious wine, indicative of great maturity in this vintage, which is as generous in quality as it is in quantity, with great complexity.