HOUSE OF TOWNEND

# Château de Beaucastel 2021, Châteauneuf-du-Pape

| | |
|---|---|
| **Price** | £85.00 |
| **Code** | BCAS270 |

A brilliant wine from this 131ha domaine, which is one of the most important in the appellation and was one of the first to practise organic viticulture – no herbicides, insecticides or any other chemical. Château de Beaucastel is also famed for using all 13 permitted grape varieties in its final blend. Yields are low at 30hl/ha from vines that average 50 years old.

**Tasting Notes:**

Château de Beaucastel 2021 has a deep ruby colour and boasts impressive aromas and flavours of dark fruits, liquorice, mineral, and plum. Beautifully rich with fantastic concentration and ultra-fine tannins. A superb vintage which shows an impressive energy and balance.



HOUSE OF TOWNEND

| Specification | |
|---|---|
| **Vinification** | The grapes are destemmed and the 13 different grape varieties are vinified in traditional temperature controlled vats for 15 days, before ageing in oak barrels for 12 months. |
| **ABV** | 13% |
| **Size** | 75cl |
| **Drinking Window** | Drink from 2028 |
| **Country** | France |
| **Region** | Rhône Valley |
| **Area** | Châteauneuf-du-Pape |
| **Type** | Red Wine |
| **Grape Mix** | 30% Mourvèdre, 30% Grenache, 40% other permitted varieties. |
| **Genres** | Biodynamic, Fine Wine, Organic |
| **Vintage** | 2021 |
| **Body** | Soft, fruity and smooth |
| **Producer** | Château de Beaucastel |
| **Producer Overview** | Beaucastel is situated on the east side of Châteauneuf near Courthézon. |
| **Closure Type** | Cork |
| **Food Matches** | Lovely with venison wellington with mashed potato, swede and parsnip. |