



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Château de Beaucastel 2019, Châteauneuf-du-Pape

Price	£98.99
Code	BCAS255

Beaucastel 2019 shows a persistent, deep colour. The bouquet is pure and very elegant with wild black fruit aromas, spices, floral notes along with a great freshness. The palate reveals rich aromas of blueberries and blackcurrant jam with silky, delicate tannins. The finish is powerful and harmonious, with excellent length. An impressive wine full of complexity, this is a great vintage of Château de Beaucastel

Tasting Notes:

The grapes are handpicked, carefully sorted and then destemmed, before vinification in temperature controlled vats for 15 days. Each of the 13 varietals are vinified separately before blending. The final blend is then aged in oak barrels for 1 year. Beaucastel 2019 shows a persistent, deep colour. The bouquet is pure and very elegant with wild black fruit aromas, spices, floral notes along with a great freshness. The palate reveals rich aromas of blueberries and blackcurrant jam with silky, delicate tannins. The finish is powerful and harmonious, with excellent length. An impressive wine, profoundly complex, this is a great vintage of Château de Beaucastel.





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Specification	
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ABV	14%
Size	75cl
Drinking Window	Drink from 2024 through to 2039
Country	France
Region	Châteauneuf-du-Pape
Type	Red Wine
Grape Mix	30% Mourvèdre, 30% Grenache, 40% other permitted varieties.
Genres	Biodynamic, Fine Wine, Organic
Vintage	2019
Body	Hearty, rustic and full flavoured
Producer	Château de Beaucastel
Producer Overview	Beaucastel is situated on the east side of Châteauneuf near Courthézon.
Closure Type	Cork
Food Matches	A perfect match with venison wellington with mashed potato, swede and parsnip.