HOUSE OF TOWNEND

Châteauneuf-du-Pape 2017, Château de Beaucastel

Price	£76.00
Code	BCAS245

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:

This vintage has slightly less Grenache in the blend than usual (only 10%) given the challenging conditions for Grenache this vintage. The bouquet is very Mourvèdre dominated, blue fruits, crushed violets, charred meats, and a distinct minerality. Medium to full body, a layered, deep, concentrated mid-palate, ripe tannins and a beautiful finish.



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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	14.5%
Size	75cl
Drinking Window	Drink now through to 2037
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	2017
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	Lovely with venison wellington with mashed potato, swede and parsnip.