



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Coudoulet de Beaucastel 2020

| | |
|-------|---------|
| Price | £25.50 |
| Code | COUD070 |

Produced from vineyards just across the Route N7 from the Châteauneuf-du-Pape vineyards of Château de Beaucastel, this wine makes a mockery of its Côtes du Rhône appellation. The palate is rich, filled with liquorice, a hint of garrigue and a melange of red fruits – raspberry, strawberry, plums.

Tasting Notes:

The Coudoulet de Beaucastel Côtes du Rhône 2020 is highly impressive. The bouquet is fresh and scented, overt with a wonderful whiff of red fruits. The palate is rich, filled with liquorice, a hint of garrigue and a melange of red fruits – raspberry, strawberry, plums. The palate is balanced with very soft tannins and a streaky acidity that delivers a vibrant freshness.





HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

| Specification | |
|-------------------|---|
| Vinification | A blend of 40% Grenache, 30% Mourvèdre, 20% Syrah, 10% Cinsault. The Syrah and Mourvèdre varietals are fermented in oak to avoid reduction, with the Cinsault and Grenache fermented in concrete tanks. Aged for 6 months in large oak foudres. |
| ABV | 14% |
| Size | 75cl |
| Drinking Window | Drink now through to 2028 |
| Country | France |
| Region | Côtes du Rhône |
| Type | Red Wine |
| Grape Mix | 30% Grenache, 30% Mourvèdre, 20% Syrah, 20% Cinsault |
| Genres | Organic |
| Vintage | 2020 |
| 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 | Pair with cherry glazed duck breast. |