



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Châteauneuf-du-Pape 2017, Château de Beaucastel

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<b>Price</b>	£74.99
<b>Code</b>	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.

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### 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	
<b>Vinification</b>	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.
<b>ABV</b>	14.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now through to 2037
<b>Country</b>	France
<b>Region</b>	Rhône Valley
<b>Area</b>	Châteauneuf-du-Pape
<b>Type</b>	Red Wine
<b>Grape Mix</b>	30% Mourvèdre, 30% Grenache, 40% other permitted varieties.
<b>Genres</b>	Biodynamic, Fine Wine, Organic
<b>Vintage</b>	2017
<b>Body</b>	Hearty, rustic and full flavoured
<b>Producer</b>	Château de Beaucastel
<b>Producer Overview</b>	Beaucastel is situated on the east side of Châteauneuf near Courthézon.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Lovely with venison wellington with mashed potato, swede and parsnip.