



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Hommage à Jacques Perrin 2010, Château de Beaucastel

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| Price | £480.00 |
| Code | BEAU415 |

Scoring 100 points from Robert Parker and the remark "I don't know what more a wine could offer" this is a "spectacular, world class wine". Hommage à Jacques Perrin is a different wine than the Beaucastel Châteauneuf du Pape. It is only produced in the best vintages, the debut vintage being 1989. It is produced using a much larger percentage of old vine Mourvedre, which can be up to 60% of the blend, depending on the vintage. Whilst the blend varies from year to year the rule of thumb is 60% Mourvedre, 20% old vine Grenache, 10% Counoise and 10% Syrah. The grapes are destemmed and the wine is aged in an average of 12 to 18 months in used, French oak barrels. The grapes are vinified separately as is the press wine.

Tasting Notes:

"Offering lots of liquid minerality, crushed rock, blueberry, truffle and cassis, it's massive and concentrated on the palate, with building tannin, good acidity and a firm, focused feel that begs for cellaring. Hide these in the cellar for another decade. Drink: 2025-2060." 98+ points – Jeb Dunnuck (eRobertParker.com, Feb 2015)





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| Specification | |
|-------------------|---|
| ABV | 15% |
| Size | 75cl |
| Drinking Window | Drink from 2020 through to 2035 |
| Country | France |
| Region | Rhône Valley |
| Area | Châteauneuf-du-Pape |
| Type | Red Wine |
| Grape Mix | 60% Mourvedre, 20% Grenache, 10% Counoise, 10% Syrah |
| Genres | Biodynamic, Fine Wine, Organic |
| Vintage | 2010 |
| 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 | Try with cassoulet of white beans with braised pork, sausage and duck confit. |