



HOUSE OF TOWNEND

Châteauneuf-du-Pape 2013, Château de Beaucastel

Price	£69.99
Code	BCAS225

This 131ha domaine 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 30h/ha from vines that average 50 years old.

Tasting Notes:

"The 2013 Châteauneuf du Pape is a beauty and has a rare level of concentration and depth in the vintage. Blueberry, crushed flowers, pepper, and violet aromas and flavors flow nicely to a medium to full-bodied, structured and tannic Beaucastel that has impressive purity and plenty of length. It's not massive, but still needs 4-5 years of cellaring and will keep for a decade after that." 93 points Robert Parker's Wine Advocate - (JD) (10/2015)





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Specification	
ABV	14%
Size	75cl
Drinking Window	Drink now through to 2033
Country	France
Region	Rhône Valley
Area	Châteauneuf-du-Pape
Type	Red Wine
Grape Mix	30% Grenache, 30% Mourvèdre, 10% Syrah, 10% Counoise, 5% Cinsault, 15% (Vaccarèse, Terret Noir, Muscardin, Clairette, Picpoul, Picardan, Bouboulenc, Roussane)
Genres	Biodynamic, Fine Wine, Organic
Vintage	2013
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.