



What: Beaucastel Vertical
When: Thursday, November 9, 2017 at 6:30 PM
Where: St. Mark's Episcopal Church, 111 S. Jefferson, Moscow, ID
Cost: \$32 per person. Please email Tim Steffens (timsteffens@mac.com) that you are coming. **Limited to 24 people.**

At the Beaucastel Vineyards located in the Châteauneuf de Pape region of the Rhone River Valley in France the Galets (round stones) are stacked around the bases of the vines retaining the heat of the summer and keeping the vines warm at night. This produces a structured and intense wine.

Beaucastel still uses all thirteen varieties of grapes authorized in the Châteauneuf du Pape Appellation: mourvedre, grenache, syrah, cinsault, vacarese, counoise, terret noir, muscardin, clairette, picpoul, picardan, bourboulenc, roussanne.

We will be tasting 10 vintages 1989, 1995, 1996, 1997, 2000, 2003, 2004, 2006, 2009, and 2010. Please see the following pages to see what Beaucastel is saying about the wines.

We will also serve a meal consisting of Stuffed Mushrooms, Lamb Stew, Chicken Barley Soup and Salad.

There will **only be 24 spots available** for reservation so please send in your reservations early.

For more information on the event, please contact Dave Riggleman: daverz@frontier.com

To reserve your spot, please mail in the coupon below to the PO Box and also email Tim Steffens at timsteffens@mac.com. Make your check (payable to Enology Society, Palouse Chapter).

Palouse Chapter, PO Box 8274, Moscow, ID 83843

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I will love exploring the fabulous wines at the Beaucastel Vertical tasting on Thursday, November 9, 2017 at 6:30 PM. I have enclosed a \$_____ check for ____ people (@\$32/person).

It will be held at St. Mark's Episcopal Church parish hall, 111 S. Jefferson, Moscow.
St. Marks' does not sponsor this event.

Please make checks payable to "Enology Society, Palouse Chapter".

Name _____

Street _____

City _____ State _____ Zip _____

Phone: Daytime _____ Nighttime _____

Email Address _____

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Beaucastel's Comments about the wines

Description:

Château de Beaucastel has long been considered one of the great wines of France. It is unanimously renowned for its balance, elegance and ageing potential. Beaucastel has an extraordinary terroir at the Northern end of the appellation with heavy exposure to the Mistral. All 13 varieties of the appellation have been organically grown here since the sixties.

Situation:

Châteauneuf du Pape, between Orange and Avignon, Château de Beaucastel red is a 70-hectare vineyard. Google [Sans titre](#)

Terroir:

Château de Beaucastel is 110 hectares, with one single plot at the north of the appellation. The terroir is archetypal of the best terroir's in Châteauneuf: rolled pebbles on the surface, sand, clay and limestone deeper down. The vines are old and have been organically grown for 50 years, which has allowed the roots to grow exceptionally deep.

Beaucastel grows all thirteen grape varieties authorized by the appellation.

Process:

Each variety is harvested manually and separately. Vinification is completed in truncated oak barrels for the reductive grapes (Mourvèdre and Syrah) and in traditional tiled cement tanks for the oxidative grapes (such as Grenache). After the malolactic fermentations, the family blends the different varieties and then the wine ages in oak Foudres for a year before being bottled.

Grapes :

Cinsault : 5%

Counoise : 10%

Grenache : 30%

Mourvèdre : 30%

Syrah : 10%

Vaccarèse, Terret Noir, Muscardin, Clairette, Picpoul, Picardan, Bourboulenc, Roussanne: 15%

1989

The vintage:

1989 was an exceptional vintage for Mourvèdre with a hot summer and warm nights until the end of the harvest.

Tasting Notes:

The wine is a splendid tile red color.

The nose is full of complexity; fruit (Morello Cherry) and the juicy meat character blend harmoniously together. The mouth has the same notes, very round and fleshy. The finale has hints of roasted coffee beans.

A big wine at its best and is ready to drink now.



1995

The vintage:

1995 was an exceptional vintage.

A very hot and dry summer, with good weather conditions until the end of the harvest

Tasting Notes:

The wine is tile red in color and has a deep nose of wood and musc. The mouth is fruity and the tannins are dominant but still a bit dry. Drink in 3 to 4 years.

1996

The vintage:

Good Vintage

A cold year and harvest

Tasting Notes:

Deep ruby color aux bright red overtones

Intense nose of the macerated red fruits spiced with leather

The mouth is supple and round, with a fresh but elegant finish, with a fruit and Garrigue aftertaste

1997

The vintage:

A delicate vintage

A hail storm hurt a part of the Mourvèdre, Counoise and Muscardin, But the crops were harvested in perfect condition.

Tasting Notes:

Fairly light red color with signs of evolution.

The nose is evolved but very elegant with notes of old leather and spices. The mouth is also very elegant with a Northern style and a good acidity. Pinot enthusiasts will love this wine.

Drink now.

2000

The vintage:

2000 was an exceptional vintage.

We has a very hot summer, but great weather conditions until the end of the harvest.

Tasting Notes:

Color: dark and deep ruby with purple undertones.

Nose: very rich in ripe black fruit, cherry, fig and slightly smoky.

Mouth: round and powerful, great balance between the tannins and the body, with notes of red fruit.

Good ageing potential



2003

The vintage:

A great vintage spared by the drought.

Tasting Notes:

The wine has aromas of figs, red fruit and cooked meat juices. The mouth is soft and round and full-bodied. This wine has great freshness for this hot vintage. Expect great ageing potential.

Tasted at Beaucastel on June 5th 2012

2004

The vintage:

An exceptional vintage, very small production because of the 2003 impact and severe mistral for 9 days at 70km/h. High pressure and great weather guaranteed no rain.

Tasting Notes:

The color is bright with no sign of ageing.

The nose is quite discreet but very elegant and suave, with notes of bread loaf and anise. The mouth is very well balanced, nearly sweet with red fruit and liquorish, no harshness to it at all.

This wine can be drunk while its young and fresh but deserves to be cellared for a few years to gain in complexity.

2006

The vintage:

A great vintage, this year is characterized by the contrast between an extremely hot July and a very cool August.

September experienced heat and two heavy rain pours during the first half of the month. This did not hurt the quality of the vintage and we were able to harvest late with the beautiful Indian summer lasting until mid-October.

Tasting Notes:

Color: dark and deep ruby with purple undertones.

Nose: very rich with ripe black fruit, cherry, fig and slightly smoky.

Mouth: round and powerful, great balance between the tannins and the body, with notes of red fruit.

Good ageing potential

2009

The vintage:

The 2009 vintage can be described as a wine with good structure and soft tannins. The wine is balanced and has great acidity despite the high temperatures in August. This wine has characteristics of great vintages such as 2005 and 2007, with great ageing potential.

Tasting Notes:

This wine is nearly black in color.

The nose is very delicate and powerful at the same time, with red fruit, blackcurrants, blackberries, spices, thyme and lavender.

The bouquet is very elegant, rich and round, with figs, cherries, blackcurrants and stewed fruit, all with great acidity. The tannins are present but very delicate.



2010

The vintage:

In 2010, all the right conditions were united to produce an exceptional vintage. Heavy rainfall during spring, followed by a very hot summer and an Indian summer in September, allowed great harvest conditions.

This vintage produced very balanced wines, with intense notes of fruit and great finesse.

Tasting Notes:

This wine is nearly black in color.

The nose is very delicate and powerful at the same time, with red fruit, blackcurrants, blackberries, spices, thyme and lavender. The bouquet is very elegant, rich and round, with figs, cherries, blackcurrants and stewed fruit, all with great acidity. The tannins are present but very delicate.