

















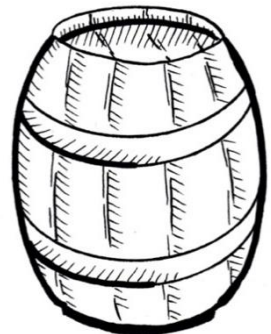


2015 Coudoulet de Beaucastel



	Red		Organic
	2017		Environmentally considerate farmer
	Spice and dark cherry		Biodynamic
	Red fruit		Medium Complexity
	6 months		Ready to drink now, drink within 5 years
	Côtes du Rhone		91/100 - Wine Spectator
	Grenache, Mourvèdre, syrah		Vines have an average age of 30 years
	Pair with stews and red meat		14

2017 was a magnificent year in the southern Rhone, characterized by excellent conditions thanks to the mild, wet winter, followed by a relatively hot, dry spring. The vines coped well with the extreme heat and lack of rain in the summer thanks to good water reserves. Following good flowering, rapid and regular ripening was assisted by rain that fell in August, producing berries rich in phenolic compounds and anthocyanins. As in the north, harvesting took place under excellent conditions.



The 30 hectares of Coudoulet are located just east of the vineyard of Beaucastel on the other side of the A7 motorway. Coudoulet is often considered the baby Beaucastel. The Coudoulet soil has many similarities to that of Beaucastel. It is made out of Molasse seabed covered by diluvial alpine deposits. These pebbles called "Galets Roulés" play a big role: They take in the heat during the day and let it off slowly at night which gives a good start to the vines in the Spring.

Beautiful dark colour, this Coudoulet red reveals great elegance with a spicy character, exuberant with melted tannins. A beautiful wine that can be enjoyed now and over the next 10 years.

