



Château de Beaucastel

Tuesday, October 18, 2011

Reception Wine: 6:00 PM, Formal Tasting: 6:20 PM

Faculty Club, Univ of Toronto, 41 Willcocks Street, Toronto

Members' Fee: \$90; Guests'/Non-Members' Fee: \$115

Château de Beaucastel is regarded by many as the top estate of Châteauneuf du Pape, in the Southern Rhône Valley. In the mid 16th century, the Beaucastel family lived in Courthezon, southeast of today's vineyard and Noble Pierre de Beaucastel bought a barn with land at Coudoulet in 1549. The property fell out of production until 1909 when Pierre Tramier bought the vineyard. Tarmier passed it to his son-in-law Pierre Perrin, a scientist, who made great progress with the vineyard. His efforts were built on by Jacques Perrin and his sons and they since established an outstanding reputation for their vineyard. In the 1960's

Today, the 250 acres of planted vineyards of Beaucastel are 75% within the Châteauneuf du Pape appellation, with the other 25% in the Côtes-du-Rhône. Beaucastel is one of the only estates in the region to plant and vinify all thirteen of the grape varieties allowed under Châteauneuf du Pape regulations, each of which is harvested separately. Only the Syrah sees some new oak, the rest being stored in old barrels, until the different components are blended. Whereas other Châteauneuf wineries focus on Grenache, with a mixture of other varieties, Beaucastel uses a high proportion of Mourvèdre, matching the contribution from Grenache in the final blend (source: www.beaucastel.com).

The unique terroir at Beaucastel consists of a layer of sandstone covered by alpine alluvium. Within the topsoil are rounded stones called "gallets", which retain the heat of the day and radiate it to the vines during the night. The area is characterized by low rainfall and strong, continuous sun. The combination of land and climate gives the vineyard the characteristics of a "grand cru".

Each of the thirteen grape varieties is handpicked and harvested separately and once the fermentation is complete, the wine from each variety is carefully tasted and blended. The wine is then aged in oak barrels for twelve months. A young wine from Beaucastel will show aromas of flowers, fruit and cereals and as it ages, the aromas become more subtle, complex and spicy (source: www.beaucastel.com). Wines from Beaucastel should be ready to drink after about seven years, depending on the vintage. TVC is offering a vertical tasting of Château de Beaucastel wines from 1995 to 2007. According to the *Wine Spectator* vintage chart for Southern Rhone, 2007 is rated 95/100; 2004 - 93/100; 2000 & 2001 - 94/100; the 2003 - 93. The *Wine Enthusiast's* vintage ratings are: 1999 - 89/100; 1998 - 97/100 and 1995 - 93/100. So we will be tasting some splendid vintages and incredible wines.

The last time TVC members enjoyed wines from Beaucastel was in February 2005 when we welcomed Thomas Perrin, 5th generation of the Perrin family, as our guest speaker. Although the Perrins won't be in attendance, we are nevertheless very excited to present this unique chance to once again sample Château de Beaucastel wines - definitely an event not to be missed!

NOTE: ALL ticket sales/reservations are final; there are NO refunds. The price includes appetizers.

REGISTER/ BUY TICKETS

Register/buy tickets online at <http://www.onlineregistrations.ca/tvcevent8>. You must register online and then can pay by credit card or by cheque. **ALL ticket sales/reservations are final; NO refunds.** Cheques must be received by Friday, October 14th. The cheque-payment option will be disabled at midnight Tuesday, October 11th after which only credit card sales will be accepted until midnight Sunday, October 16th or earlier if the event sells out. You will be sent an email confirmation after completing your registration. If you tried to register but did not receive your confirmation, please contact torontovintners@onlineregistrations.ca before trying to register again.



Tasting Notes and Information Château de Beaucastel, Chateauneuf du Pape

1995 Château de Beaucastel \$139

"The 1995 will have three decades of longevity, but it will not be approachable before 2006. It exhibits a deep dark ruby/purple color, and a provocative (probably controversial) aromatic profile of animal fur, tar, truffles, black cherries, cassis, licorice, and minerals. A medium to full-bodied wine, with a boatload of tannin, considerable grip and structure, and a weighty feel in the mouth, this appears to be a classic vin de garde made in the style of the 1978 Beaucastel (which is still not close to full maturity). Prospective purchasers over the age of forty should be buying this wine for their children." 93 pts. Robert Parker, www.erobertparker.com, October 1997.

1998 Château de Beaucastel \$129

"It is an explosively rich, remarkably flattering Beaucastel, even after bottling. Bottled early in the summer, the 1998 is flamboyant, no doubt because of the larger than normal percentage of Grenache. It boasts explosive richness, thick, juicy blackberry and kirsch liqueur, smoke, licorice, roasted meats, and truffles. The acidity seems low (analytically it is the same as 1999), and the wine fat, full-bodied, and intense. It will be hard to stay away from this wine, even though it will evolve for 25-30 years." 95 pts. Robert Parker, www.erobertparker.com, June 2010.

1999 Château de Beaucastel \$115

"The prodigious 1999 Beaucastel boasts aromas of blackberry fruit intermixed with cassis, licorice, roasted meats, leather, and truffles. While it does not possess much fat or precociousness, it displays definition and elegance. This is a full-bodied, concentrated, classic Beaucastel. Anticipated maturity: 2007-2025." 91 pts. R. Parker, www.erobertparker.com, Dec. 2001.

2000 Château de Beaucastel \$115

"The opaque ruby/purple-colored 2000 Chateauneuf du Pape offers a profoundly sweet perfume of melted licorice, blackberries, and black cherries backed up by loads of glycerin, full body, and moderately high but sweet, well-integrated tannin. There is a seamlessness to the 2000 that will make it accessible early in life, and thus atypical for Beaucastel." 95 pts. Robert Parker, www.erobertparker.com, Nov. 2007.

2001 Château de Beaucastel \$115

"This inky/ruby/purple-colored cuvee offers a classic Beaucastel bouquet of new saddle leather, cigar smoke, roasted herbs, black truffles, underbrush, and blackberry as well as cherry fruit. It is a superb, earthy expression of this Mourvedre-dominated cuvee. Full-bodied and powerful, it will undoubtedly close down over the next several years, not to re-emerge for 7-8 years. Anticipated maturity: 2008-2025." 96 pts. Robert Parker, www.erobertparker.com, February 2004.

2003 Château de Beaucastel \$109

"Medium garnet colour going a little brick in the rim. Kirsch, gingerbread, leather, raisins and tobacco aromas with some hung meat and game notes. The palate is very ripe, concentrated and full bodied with a medium+ level of acidity and a low to medium level of silky tannins. Long finish. Drink now to 2023." 92+ pts. Robert Parker, www.erobertparker.com.

2004 Château de Beaucastel \$110

"Deep ruby/purple in color with loads of licorice, smoked game, black cherry and blackberry fruit, along with incense and truffle, the wine has fabulous richness, high tannin, medium to full body, and beautiful length, richness, and purity. This is a beauty and one of the vintage's finest wines. Give it 4-6 years of bottle age and drink it over the next 25+ years. It has the potential to be one of the longest-lived Chateauneuf du Papes of the vintage." 93+ pts. Robert Parker, www.erobertparker.com, Nov. 2009.

2007 Château de Beaucastel \$92

"An inky/ruby/purple color is followed by a glorious nose of blue and black fruits, truffles, pen ink, licorice, and meat juices as well as glorious levels of acidity and sweet tannin, buttressing the fruit's fabulous freshness and vibrancy. This full-bodied effort still displays considerable tannin, no doubt because of the relatively high Mourvedre content. It should resolve its tannins in 2-4 years, and last for 25 or more." 96 pts. Robert Parker, www.erobertparker.com, October 2009.