

Description:

Château de Beaucastel is one of the most iconic estates in Châteauneuf-du-Pape, renowned for its traditional winemaking and use of all 13 permitted grape varieties. The 1999 vintage is a beautifully mature expression, showcasing the estate's signature blend led by Mourvèdre and Grenache. Handharvested and fermented with indigenous yeasts before ageing in large oak foudres, this wine exemplifies Beaucastel's elegant yet powerful style, with decades of ageing potential and a deep connection to its Rhône Valley roots.

Tasting notes:

Complex aromas of leather, dried figs, forest floor, and garrigue herbs. The palate reveals layers of stewed plum, black olive, game, and spice, with silky tannins and a lingering, savoury finish.

Allergens: Contains sulphites.

Dish Pairing: Roast duck, lamb tagine, truffle risotto, beef daube, wild boar, aged cheddar

Talking Point:

Beaucastel is one of the few estates to heavily feature Mourvèdre in its blend, contributing to the wine's longevity and distinctive earthy, meaty complexity—particularly evident in this beautifully evolved 1999 vintage.