

## **WINE & FOOD 2009 Chateau de Beaucastel Chateauneuf du Pape    Roast duck classic with red cabbage and sauce**

Dear wine lovers,

today I would like to present you from 2009 Chateau de Beaucastel Chateauneuf du Pape roast duck classic with red cabbage and sauce.

Technical data: 🍷 14.5 % vol.

Château de Beaucastel is one of the most traditional and important wineries in the Châteauneuf-du-Pape appellation in the southern Rhône Valley.

Its history dates back to 1549, when the nobleman Pierre de BEAUCASTEL acquired a barn with the surrounding land. His descendants built a manor house there, which is Château de Beaucastel. At first, these were only arable and pasture lands, and became vineyards only later. At the end of the 19th century, these were devastated by phylloxera and the owner at the time sold the vineyards in 1909 to Pierre Tramier, who replanted everything. He transferred the estate to his son-in-law Pierre Perrin, who - like Jacques Perrin later on - brought great success to Château de Beaucastel. Today, the estate is run by Jacques Perrin's sons Jean-Pierre and François, who are now supported by the fifth generation with Marc, Pierre, Thomas, Cécile, Charles, Matthieu and César. Thus, Beaucastel is first and foremost a family story, implementing their shared values entirely in the vineyards.

Château de Beaucastel continues the tradition of blending the 13 historic grape varieties from the Châteauneuf-du-Pape appellation (Mourvedre, Grenache, Syrah, Cinsault, Vaccarese, Counoise, Terret Noir, Muscardin, Clairette, Picpoul, Picardan, Bourboulenc and Roussanne), which give the wines power, structure, elegance and freshness. Even though there is talk of 13 grape varieties in cuvee wine, there are actually 14. Not only the red but also the white are used in the cuvee.

### **VINE VARIETIES:**

- 30 each of Grenache and Mourvèdreje
- a total of 15 % Vaccarèse, Terret Noir, Muscardin, Clairette, Picpoul, Picardan,  
Bourboulenc, Roussanne
- 10% each Counoise and Syrah
- 5% Cinsault

**DEVELOPMENT** Each variety is harvested individually and by hand. The vinification takes place in oak barrels for the reductive varieties (Mourvèdre, Syrah) and in the traditional concrete tanks for the oxidative grapes (all others).

Once the lactic acid fermentation is complete, the Perrin family mixes the different varieties. The blend then ages in oak barrels for a year before bottling.

**VINTAGE:** Exceptional climatic conditions made the 2009 vintage an excellent wine. It is well balanced. The wine has great storage potential.

**DESCRIPTION** Château de Beaucastel has long been considered as one of the greatest wines in France. It is renowned for its elegance, balance and aging potential. Beaucastel has an exceptional terrain on the northern border of the Châteauneuf du Pape appellation, which is exposed to mistral winds. All thirteen varieties in the appellation have been organically grown since the 1960s.

**LOCATION** Châteauneuf du Pape, between Orange and Avignon, Château de Beaucastel Red is a 70-hectare vineyard. Afficher Sans titre sur une carte plus grande

**TERROIR** Château de Beaucastel is 110 hectares, in a single property in the north of the appellation. The terroir is archetypal of the best terroirs in Châteauneuf: pebbles on the surface, sand, loam and lime deeper in the ground. The vines are old and have been organically grown for 50 years, this allows the roots to grow extremely deep. Beaucastel grows all thirteen grape varieties that are approved by the appellation.

**TASTING:** The colour is almost black. The aroma is very delicate and powerful at the same time, red fruits, blackcurrants, blackberries, spices, thyme and lavender; the bouquet is very elegant, rich and round. Figs, cherries, blackcurrants and fruit compote, all with a great acidity. The tannins are present but very delicate.

The wine goes well with duck, goose, lamb, venison, ox meat. The Perrin family likes to visit the Gerard Alonso restaurant in Sorgues. Alonso serves lamb fillet with sugar snaps and summer truffles with Châteauneuf du Pape.

Today, the matured 2009 Châteauneuf du Pape from Matthieus Perrin is accompanied by roast duck classic with red cabbage and sauce. We are happy to have the wine in our range.

Recipes are for advanced tasters. Only certain preparation steps are mentioned. Quantities are not given.

The components of the dish are: Duck and red cabbage.

Serving on the top: the sauce of duck cuts cooked with root vegetables and red wine and reduced. Cornelian cherry jam is added just before the end of the reduction, mounted with butter before the end.

Enjoy!

**Stay healthy and happy**

**Your vinvinowein team from Lehel**

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