



CHÂTEAU

# BEYCHEVELLE

SAINT ~ JULIEN

VINTAGE 15

## 2015 A generous vintage

### The signs of a great vintage

The 2015 vintage started under “**classic**” winter conditions, with the climatology (temperature and rainfall) close to the **seasonal average**.

A mild spring allowed for even bud burst, the first factor in the homogeneous development of the vine this year, and a **balanced and quick flowering**.

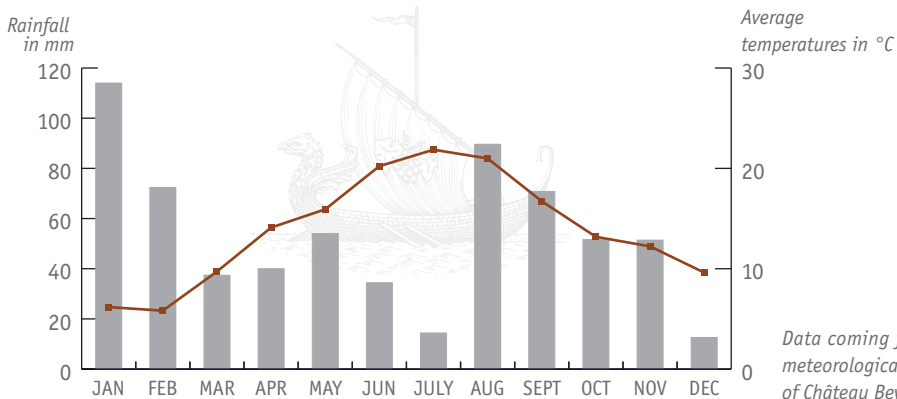
STAGES	GRAPE VARIETIES	
	Merlot	Cabernet Sauvignon
Bud burst	31/03	03/04
Flowering	01/06	05/06
Véraison	27/07	03/08

### Ideal climatic conditions in summer

The summer saw **particularly hot and dry weather**. On the **great terroirs of Beychevelle**, the vine found the ideal conditions: water stress on deep soils, thus preserving **good freshness**.

The rains in August favoured a **quick and even véraison**, and also the thickening of the skins and an increase in their **tannin content**.

The ripening of the grapes reached optimum levels thanks to sunny weather conditions at the end of August and beginning of September.



## A tailor-made harvest

The harvest lasted from **22nd September to 8 October**, with 15 days of actual picking. The weather conditions allowed each parcel and each grape variety to be picked at **perfect ripeness**. The grapes picked were in an **especially good state of health**. Optical sorting, used for the time this year, also allowed for the most rigorous selection.

	HARVESTS	
Merlot	22-sept	29-sept
Cabernet Sauvignon	30-sept	08-oct
Cabernet Franc	29-sept	29-sept
Petit Verdot	05-oct	06-oct

## Analysis

	CHÂTEAU BEYCHEVELLE 2015	AMIRAL DE BEYCHEVELLE 2015
Alcohol % vol.	13.9	13.3
Acidity (g H2SO4/l)	3.4	3.4
pH	3.72	3.7
Anthocyanins mg/l	640	710
Tannins g/l	5.1	3.5
Total phenolic content	81	63

The first most important factor is certainly the **natural sugar content** at the time of harvest, especially for the Cabernet Sauvignon. With more than 13% potential alcohol (a record), this is evidence of **optimal ripeness**.

## Blends

	CHÂTEAU BEYCHEVELLE 2015	AMIRAL DE BEYCHEVELLE 2015
Cabernet Sauvignon	42%	67%
Merlot	47%	33%
Cabernet Franc	7%	-
Petit Verdot	4%	-
% of new barrels	50%	30%
Yields	47 hl/ha	

## Our *first* impressions

*The first tastings are very promising. They show generous, fruity and fleshy wines with deep colour. At this stage, the 2015 vintage seems to us to be the perfect outsider to the magnificent 2005!*



CHÂTEAU BEYCHEVELLE - 33250 SAINT-JULIEN BEYCHEVELLE - FRANCE

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