



MILLÉSIME **16**

Château Beychevelle 2016



A confirmation of the wine's classic characteristics

elegance and power, subtlety and complexity, freshness and depth

Weather conditions

The winter of 2015-2016 was characterized by its mildness and high rainfall; the vines were therefore given a relatively short pause in their growth cycle. It was only due to a lowering of temperatures in March that bud break arrived just one week earlier than usual.

These cool, wet conditions continued until June, which did not augur well for flowering. The risk of disease was very high.

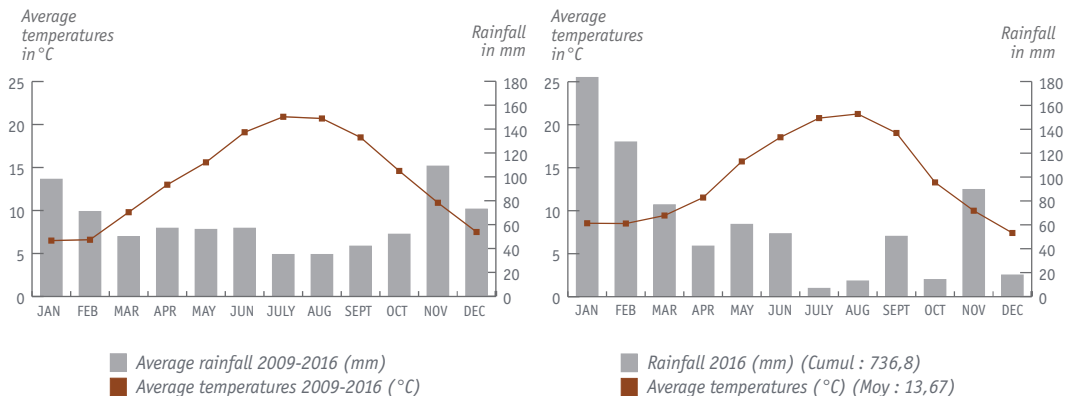
Fortunately, flowering was uniform and abundant, and took place in the first half of June in perfect conditions with warm temperatures and plenty of sunshine. It was the start of the creation of a great vintage.

STAGES	GRAPE VARIETIES	
	Merlot	Cabernet Sauvignon
Bud break	28/03	04/04
Flowering	08/06	13/06
Beginning of ripening	12/08	18/08

A benevolent summer

The summer was particularly hot and dry, offering the necessary conditions for the production of high quality grapes. The uniform start of the ripening stage benefited from high summer temperatures, and ripening was helped by the considerable differences between day and night-time temperatures.

Finally, September enabled this slow but steady ripening to continue, creating ideal conditions to begin the harvests.



The 2016 harvests

Spread over a month, with some pauses dictated by the various ripening dates of the different terroirs and grape varieties, the 2016 harvests were the latest in Château Beychevelle's history.

They took place in perfect weather conditions. The quality of the harvest was exceptional: the grapes were ripe, healthy and flavourful.

	HARVESTS	
Merlot	3-oct	11-oct
Cabernet Sauvignon	11-oct	18-oct
Cabernet Franc	11-oct	12-oct
Petit Verdot	14-oct	15-oct

Analysis

	CHÂTEAU BEYCHEVELLE 2016	AMIRAL DE BEYCHEVELLE 2016
ABV	13.5%	13%
TA (g H2SO4/l)	3.7	3.6
pH	3.62	3.61
Anthocyanins (mg/l)	750	750
Tannins (g/l)	4.6	4.3
TPI	77	74

Blends

	CHÂTEAU BEYCHEVELLE 2016	AMIRAL DE BEYCHEVELLE 2016
Cabernet Sauvignon	47%	58%
Merlot	47%	36%
Cabernet Franc	1%	6%
Petit Verdot	5%	0%
% of new barrels	50%	20%
Yields	45 hl/ha	

First impressions

The 2016 vintage confirms the refined, elegant character of Château Beychevelle's wines. It benefits from a new dimension with a more precise, more generous structure.

This is a wine of immense but controlled power, wrapped in a silky, voluptuous texture.

A New "custom-made" Vat Room

The 2016 vintage had the honour of inaugurating Château Beychevelle's new winery facilities. The results exceeded our expectations!

Thanks to this cutting-edge equipment, the vintage reveals the full potential of Château Beychevelle's exceptional terroir. The new winery has been customized to the vineyard, with every vine having a place in a plot-by-plot vinification process, that enables each terroir to express all of its complexity and depth. More spacious, and with an improved layout, our new technical facilities also enable a gentle transfer of the grapes by gravity, very precise temperature control, and extractions adjusted to the characteristics of each vat.

Combining innovation and tradition, Château Beychevelle demonstrates its "haute-couture" expertise.





