



CHÂTEAU BEYCHEVELLE

2002 VINTAGE

2002 Harvest dates

From September 26 to October 10th

Production

74 ha

Yield

43 hl/ha

Blend

Cabernet Sauvignon 57%

Merlot 30%

Cabernet Franc 9%

Petit Verdot 4%

The average temperatures for the year 2002 were slightly lower than in previous years, mainly due to the very cold weather in December 2001 and January 2002, as well as temperatures well below the norm in July and August.

The vine cycle began in a very dry, clement month of April with no frost recorded at all. This trend was then reversed between May and August with lots of rainfall and low temperatures.

The Merlot vines began flowering on 21 May, while the Cabernet-Sauvignon did not start until early June, and even then in difficult conditions (cold, wet weather) which put a brake on the flowering process.

However, the month of September was very sunny and saved the vintage. Harvesting commenced on 26 September and ended on 10 October with exceptionally good weather and under healthy conditions. The rich sugar content observed during harvesting had never before been reached at Château Beychevelle. Certain Merlot and Cabernet Franc grapes exceeded 14% vol. and some of the Cabernets 13% vol.

The 2002 vintage is characterised by a pronounced fruitiness (black fruit, cherry) and is very clean and fleshy with good length. It is a well-balanced wine.