



CHÂTEAU BEYCHEVELLE

2003 VINTAGE

2003 Harvest dates

From September 11th to September 25th

Production area

74 ha in AOC Saint Julien

Yield

39.5 hl/ha

Blend

Cabernet Sauvignon 53%

Merlot 34%

Cabernet Franc 8%

Petit Verdot 5%

An unusual vintage

2003 was marked by **temperatures higher than average for the thirty-year period** with a heat wave in the first half of August reaching 38/40° C. Overall **rainfall** seem low, but **well distributed** throughout the season, which helped to protect the vines from drought and heat.

The first bunches were seen on the Merlot from 1st April onwards, followed by the Cabernet Sauvignon a few days later. The Merlot began to flower on 12th May, the Cabernet Sauvignon around 20th May, which was about a week earlier than the previous vintage. Flowering took place **in good conditions**.

Veraison took place around 10th July, about a **fortnight earlier than 2002**. The very violent storm on 15th July damaged a large part of the vineyard, between 6% and 12%.

Milder temperatures during the last half of September were **very helpful** in bringing about a successful final maturation, mainly for the Cabernet Sauvignon.

Grape-picking began on 11th September and finished on 25th September, in excellent sanitary conditions and with beautiful weather. Once again, the grapes were **rich in sugar** and **very high in alcohol content**, 13% vol for Merlot and Petit Verdot, 12.8% vol for Cabernet Sauvignon.

Château Beychevelle 2003 is very fruity (black berries, cherries), fleshy, very well-balanced with a good length in the mouth and ripe tannins.