



**CHÂTEAU BEYCHEVELLE**

## **VINTAGE 2004**

### **Dates of Harvests 2004**

**From September 30th to October 16<sup>th</sup>**

### **Production**

**73.25 ha in Saint-Julien**

### **Yields**

**53 hl/ha**

### **Blend**

**Cabernet Sauvignon 46%**

**Merlot 42%**

**Cabernet Franc 7%**

**Petit Verdot 5%**

2003-2004 was marked by low rainfall which only served to maintain the lack of water over the last two years. The average temperatures were close to those of the thirty-year period. February, March and July were particularly cool, January and June being especially mild with temperatures of between 1° and 1.5° above the seasonal norms.

The cool temperatures in March held back growth, the first bunches of Merlot only appearing at the beginning of April. Flowering occurred in ideal conditions.

After a pleasant August, September was hot and dry, which allowed maturing to conclude in good conditions.

This was abundant harvest, with quantities close to authorised yields and of very satisfactory quality.

**Château Beychevelle 2004 has prominent fruit aromas (blackcurrant and black cherry) therefore bearing the mark of full maturity. The woody aromas remain discreet and elegant.**

**The tannins are tasty, with potential promise and excellent maturity.**