



**CHÂTEAU BEYCHEVELLE**

## **2008 VINTAGE**

### **2008 Harvest dates**

**From September 30th to October 16th**

### **Production area**

**71.33 ha in AOC Saint Julien**

### **Yield**

**49 hl/ha**

### **Blend**

**Cabernet Sauvignon 48%**

**Merlot 47%**

**Cabernet Franc 5%**

### **2008 vintage, a very pleasant surprise!**

Like the two previous years, the weather in 2008 was **quite rainy** from March to mid-September. However, total sunshine was very close to average.

Bud break became widespread in the first week of April and was fairly even. Merlot started flowering at the end of May, confirming that this would be a **relatively late-ripening vintage**.

Véraison began on 22-23 July and took place throughout the vineyard in the month of August. The unseasonable weather caused véraison to be slow and spread out.

Harvest started on the 29<sup>th</sup> of September. The grapes were of **excellent quality**. This was the first time in the estate's history that the natural alcoholic degree was so high: more than 14.4% for Merlot and 12.5% for the Cabernets.

**Château Beychevelle 2008 is deeply-coloured and very fruity. The 2008 vintage has turned out to be a very pleasant surprise after the challenges encountered during the growing season.**