



**CHÂTEAU BEYCHEVELLE**

## **2011 VINTAGE**

**2011 Harvest dates**  
**From September 14th to September 29th**

**Production area**  
**72.2 ha in AOC Saint Julien**

**Yield**  
**39,5 hl/ha**

**Blend**  
**Cabernet Sauvignon 47%**  
**Merlot 47%**  
**Cabernet Franc 4%**  
**Petit Verdot 2%**

### **2011, one of the hottest years on record**

The weather was very warm and dry during the first part of the 2010-2011 growing season, until June.

**High spring temperatures** stimulated phenological development, which was ten days ahead of the previous year.

Although véraison in the first berries took place very early, **ripening was slow** due to dry weather. However, the cooler and wetter summer months **reduced water stress in the vines**.

The harvest began on September 14<sup>th</sup>. There was no rush during the 12-day harvest because the **weather was very fine** during the latter part of September.

The grapes were in **excellent conditions** thanks to the **careful work** in the vineyard all year long and a **meticulous sorting** of the grapes.

**The 2011 vintage of Château Beychevelle is a very satisfactory quality wine with deep colour and a delicious fruit. It has a perfect balance and a great ageing potential.**