



CHÂTEAU BEYCHEVELLE

2012 VINTAGE

2012 Harvest dates

From September 27 to October 18

Harvest was over on October 18, the latest date in the last 30 years!

Production area

71 ha in AOC Saint Julien

Yield

42,5 hl/ha

Production

65% of Château Beychevelle and 35% of Amiral de Beychevelle.

Blend

Cabernet Sauvignon 47%

Merlot 44%

Cabernet Franc 4%

Petit Verdot 5%

The campaign 2011-2012 has not been an easy growing season in the vineyard.

The first part of it, **quite fresh**, generated conditions of imperfect flowering and setting.

The summer **was beautiful, sunny, very dry**, and temperatures were close to normal. However, the severe drought slowed down the maturation, which then presented various stages of achievement.

In spite of imperfect harvest conditions, bunches remained healthy and grapes in vats were very sound, thanks to a great care and sorting out in the vineyard and at reception of the crop.

It is great satisfaction to have been able to maintain this quality by choosing vineyard options with very moderate protection, including in 2012 a significant part of organic management.

Merlots have a **beautiful fruit**, pure and clean, judged better than in 2011. **Cabernets are fine, with a nice fruit**, and the tannins are elegant but less powerful than in some previous vintages.

The 2012 vintage of Château Beychevelle is elegant and fruity, with silky tannins. It gives an attractive wine, with the level of good vintages like 2008 and 2011.