

CHÂTEAU BEYCHEVELLE

# 2014

## A vintage with a strong personality

### Contrasting weather conditions

Due to a **mild, rainy winter**, the vines' growing cycle started about two weeks earlier than usual. **Bud break** was also **early**.

**Spring** continued with similar conditions. **Mild, wet** weather in May led to moderate growth and fortunately flowering was not hampered by the rain.

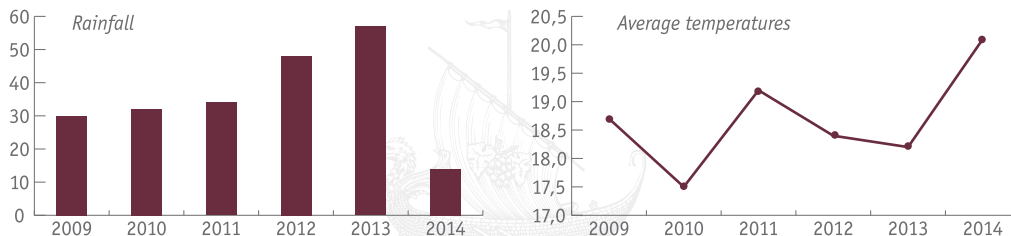
STAGES	GRAPE VARIETIES	
	Merlot	Cabernet Sauvignon
Bud break	20/03	25/03
Flowering	25/05	02/06

The **summer** brought temperate conditions with **some light showers in July** and **cool weather during August**. Temperatures did not really come to a peak, and our vineyard was spared any storms. The onset of ripening was thus quite **late but uniform**.

STAGES	GRAPE VARIETIES	
	Merlot	Cabernet Sauvignon
Veraison	5/08	13/08

### An unexpected Indian summer

Finally September arrived bringing **exceptional weather**. September 2014 was the hottest September since 1961! A succession of hot, dry days resulted in some water stress for the vines, and created **ideal** conditions for the final stage of ripening.



Data coming from the meteorological station of Château Beychevelle.

## Sunny harvests

Thanks to this *magnificent late summer*, the harvests were *peaceful and unhurried*. They began on 25 September with the young Merlot vines and continued for another four weeks. In other words, we were able to wait for each plot and each grape variety to reach *perfect ripeness*.

	HARVESTS	
Merlot	25-sept	02-oct
Cabernet Sauvignon	02-oct	14-oct
Cabernet Franc	02-oct	03-oct
Petit Verdot	13-oct	13-oct

## Analysis

	CHÂTEAU BEYCHEVELLE 2014	AMIRAL DE BEYCHEVELLE 2014
ABV	14.05	13,54
TA (g H2SO4/l)	4	3,8
pH	3.64	3,63
Anthocyanins (mg/l)	690	670
Tannins g/l	5.35	4,38
TPI	85	73

## Blends

	CHÂTEAU BEYCHEVELLE 2014	AMIRAL DE BEYCHEVELLE 2014
Cabernet Sauvignon	39%	57%
Merlot	51%	43%
Cabernet Franc	5%	-
Petit Verdot	5%	-
New oak	50%	25%
Yield	38 hl/ha	

## First impressions

*Powerful, with rich colours and tannins*, 2014 is already showing at this early stage a *smoothness and length* on the palate which suggest it will be a *very well-balanced* wine.

There can be little doubt that it will join the ranks of the *finest vintages* produced at Château Beychevelle.





CHÂTEAU BEYCHEVELLE - 33250 SAINT-JULIEN BEYCHEVELLE - FRANCE

T +33 (0)5 56 73 20 70 F +33 (0)5 56 73 20 71 - [beychevelle@beychevelle.com](mailto:beychevelle@beychevelle.com) - [www.beychevelle.com](http://www.beychevelle.com)