



CHÂTEAU  
**BEYCHEVELLE**  
SAINT ~ JULIEN

**Total area of the property:**

250 hectares

**Vineyard area:**

92.5 hectares

**Grape varieties:**

52% Cabernet Sauvignon

40% Merlot

5% Cabernet Franc

3% Petit Verdot

**Planting density:**

8,300 to 10,000 vines per hectare

**Terroir:**

Our terroir is the result of a unique, perfect match between the soil and the climate. The soil consists of Garonne gravel, on a clay-gravel subsoil. In addition, the proximity of the Gironde estuary, of which there is a fine view from our vineyard's gravel hilltops, has a protective, regulating effect on the climate, tempering excessively high or low temperatures.

**Vineyard management:**

Minimum pesticide approach and organic farming for 1/3 of the vineyard.

No herbicides are used

ISO 14001 certified production

**Harvests:**

Selective manual harvests, by grape variety, the age of the vines and the terroir.

Triple sorting of the grapes: in the vineyard, then on reception of the harvest with sorting of the bunches followed by optical sorting.

**Vinification:**

Each vinification is adapted to the plot and conditions during the vintage. Our objective is to transcend the terroir, and to produce exceptional wines, while at the same respecting the terroir's identity.

**Ageing and fining:**

In French oak barrels for 18 months for Beychevelle, and 12 months for Amiral de Beychevelle. Château Beychevelle is aged in 50% new oak barrels and Amiral de Beychevelle in 30%. The wine is then fined with egg whites, with traditional racking by candle light.

**Bottling:**

The wines are bottled in the spring.