



CHÂTEAU BEYCHEVELLE

Classified Growth in 1855

Château Beychevelle, the "Versailles of the Médoc", could only be expected to produce excellent wine. This outstanding 90-hectare vineyard, planted on deep, Garonne-gravel soil, has a winegrowing tradition dating from the Middle Ages. More modern selection, winemaking, and ageing techniques also contribute towards the finished wine's perfection.



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A place owned by Powerful Men

Beychevelle's history is a long and rich one. The château's character has been tempered by three centuries of history in the hands of several powerful families, influential in the economic, political, and cultural life of the Bordeaux area, and even further afield.

As far back as the Middle Ages, when the land belonged to the **Counts de Foix-Candale**, the wine of Beychevelle was shipped to England, Flanders and the Germanic countries from the port at the bottom of the gardens.

The Bishop **François de Foix-Candale** built the château in 1565. His niece, wife of **Jean-Louis de Nogaret de la Valette**, first *Duke d'Epemon*, *mignon* of King Henri III, Grand-Amiral of France and Governor of the Province of Guyenne, inherited the château. **De Nogaret de la Valette** was such a powerful man that ships sailing by his estate had to lower their sails as a sign of respect. This is the origin of the name "*Beychevelle*", meaning « *Baisse Voile* » (*lower the sails*).

The Birth of a Classified Growth

The estate then came into the hands of **Jean-Baptiste d'Abadie**, Baron of Lamarque and Beychevelle and President of the Bordeaux Parliament. He replanted the vineyard after the terrible 1709 frost. His nephew, **Etienne-François de Brassier**, also Baron of Lamarque and Beychevelle and Parliamentary Councillor, inherited the domain in 1717. He is responsible for building the port at Beychevelle.

In 1787, the château came into the possession of **Delphine-Catherine de Brassier**, Baroness of Budos and Beychevelle. She somehow managed to maintain the estate in good condition throughout the French Revolution.

An International Recognition

Pierre-François Guestier, a Bordeaux wine merchant, French peer and *mayor of Saint-Julien* bought Château Beychevelle in 1825. Guestier undertook to give Beychevelle back *the fine reputation* it had at the beginning of the century. His efforts were rewarded with a gold medal in 1866.

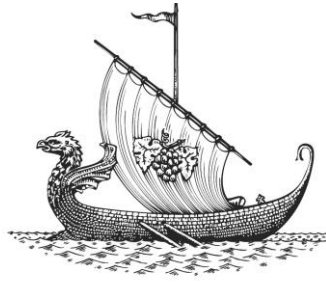
In 1875, his heirs sold the estate to a rich Paris banker, **Armand Heine**, cousin of the *famous German poet, Heinrich Heine*. Heine built the château's north wing and continued his predecessor's efforts to improve quality and replanted the vineyard after phylloxera struck.

In 1890, his daughter, **Marie-Louise**, married **Charles Achille-Fould**, a member of *the French parliament*, who took over managing the château. He further enhanced Beychevelle's reputation.

After Charles' death, his son **Armand** gradually became director of the estate. As a *French minister* in the early thirties, **Armand Achille-Fould** was well-placed to cope with the world crisis.

Armand's son, **Aymar Achille-Fould**, *French Postmaster General* and member of Parliament, took over in 1970. Following Professor Peynaud's advice, he decided to *create a second wine* in 1974 : **Amiral de Beychevelle**.

In 1984, the **GMF group** took a minority shareholding in the château and bought 89 % of the estate when **Aymar Achille-Fould** died in 1986 with the remaining 11 % belonging to the pension fund of the **SOCIETE GENERALE** bank.



CHÂTEAU BEYCHEVELLE

The new Era

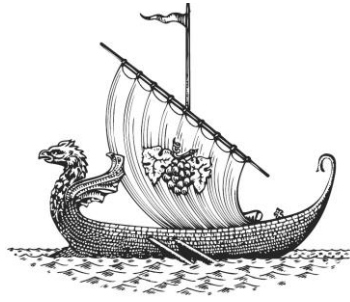
Château Beychevelle is currently owned by **Grands Millésimes de France**, a subsidiary of the **CASTEL** and **SUNTORY** Groups.

The **CASTEL** and **SUNTORY** Groups, two of the most important players in today's international wine and spirits market are the shareholders of **GRANDS MILLESIMES DE FRANCE**, a joint stock company with a capital of 89 128 338 € established in 1988.

GRANDS MILLESIMES DE FRANCE's function is to co-ordinate the running of several prestigious wine businesses: *Château BEYCHEVELLE* Classified Growth run by Philippe BLANC, *Château BEAUMONT* Haut-Médoc Crus Bourgeois Supérieur managed by Philippe BLANC and Anthony YAIGRE, *BARRIERE FRERES* Bordeaux negociant firm run by Laurent EHRMANN and VINS-FINS.COM a large mail order company. They are all located in the area of production.

GRANDS MILLESIMES DE FRANCE has also to mobilize and co-ordinate the human, technical and commercial resources of the various companies. It has been managed from the very beginning by **Aymar de BAILLENX**. Their philosophy is to strive for ever-increasing quality.

***Château Beychevelle's** emblem, a ship with a griffon figurehead and a lowered sail, was sculpted in bronze in 1989 by Roberto Gnozzi, Professor at the Rome Academy of Fine Arts. The figurehead is especially appropriate as, according to Greek mythology, a griffon was the guardian of Dionysos' wine goblet.



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Château Beychevelle is a Saint-Julien Classified Growth, combining **elegance** with **character and finesse** with balance. Its lovely, ruby-red colour, fine structure, and **subtle bouquet** have earned this wine a high reputation all over the world.

Soil

Deep Garonne gravel

Grape varieties

52% Cabernet Sauvignon

40% Merlot

5% Cabernet Franc

3% Petit Verdot

Vinification

Traditional

Ageing

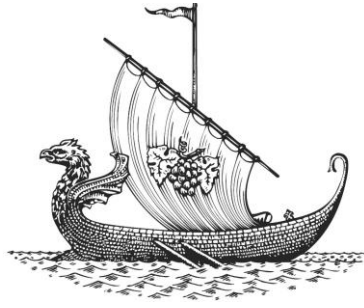
18 months in oak barrels

Total production

40 000 to 50 000 cases

Distribution

Through Bordeaux wine merchants



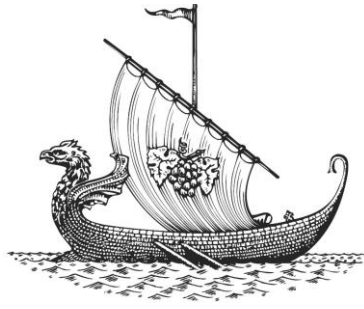
The Other Wines of
CHÂTEAU BEYCHEVELLE



Amiral de Beychevelle
Saint-Julien
The second wine of Château Beychevelle



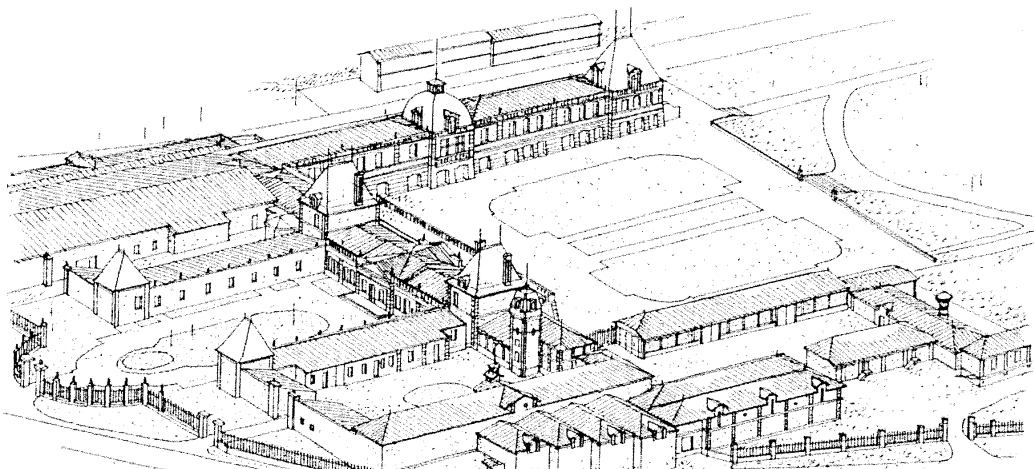
Brulieres de Beychevelle
Haut-Médoc



The Protection of Environment

Careful monitoring, observation and **care of the environment** are mottos which particularly concern Château Beychevelle. The ownership together with the **château's dynamic management team** have implemented new working methods to respect the following principles:

- to provide **high quality grapes** produced with environmental-friendly methods, reducing as much as possible the use of chemicals in order to be harm-free for the environment and human health.
- to **justify various treatments** which take into account natural factors and the use of biological methods every time possible.
- to keep a track-record in the **vineyard and the cellar** and to be able to answer any technical enquiry by our customers.



***Beychevelle** is called the "Versailles of the Médoc". It is a tribute to the château's elegant classical architecture and French gardens.