

# LES BRULIÈRES DE BEYCHEVELLE

2017

*Château Beychevelle is a prestigious Grand Cru Classé 1855. 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. The elegance of its classic architecture gave it the surname of "Small Versailles of the Medoc".*

*The reputation of this great French admiral was such that as boats passed in front of his estate, they would lower their sails to show their allegiance. This deep mark of respect gave rise to the château's emblem, a ship with a griffon-shaped prow; its name in Gascon, *Bêcha vèla*, meaning "baisse voile" ("lower the sails"), later became Beychevelle.*

Brulière de Beychevelle's 12 hectares of vines are 5 km from Beychevelle's vineyard; being further from the Gironde estuary, they benefit from a cooler climate. The vineyard is in the Haut-Médoc appellation and has been managed organically since 2008. Brulière's blend consists of just two grape varieties: Cabernet Sauvignon and Merlot. Vinified and aged in a separate winery, it is produced with the same level of care as Château Beychevelle and Amiral de Beychevelle.

The vinification is traditional, with 18 to 21 days of fermentations and regular pumpings over. The ageing is in French oak barrels for 12 months with 20% of new barrels.

## BLEND

15% Cabernet Sauvignon – 85% Merlot.

## TASTING NOTES

Rich nose and delicate palate with an aromatic richness of ripe red fruits. A hint of liquorice and chocolate. Drinking young.