



VINTAGE **17**

2017

Under the protection of the estuary

Weather conditions

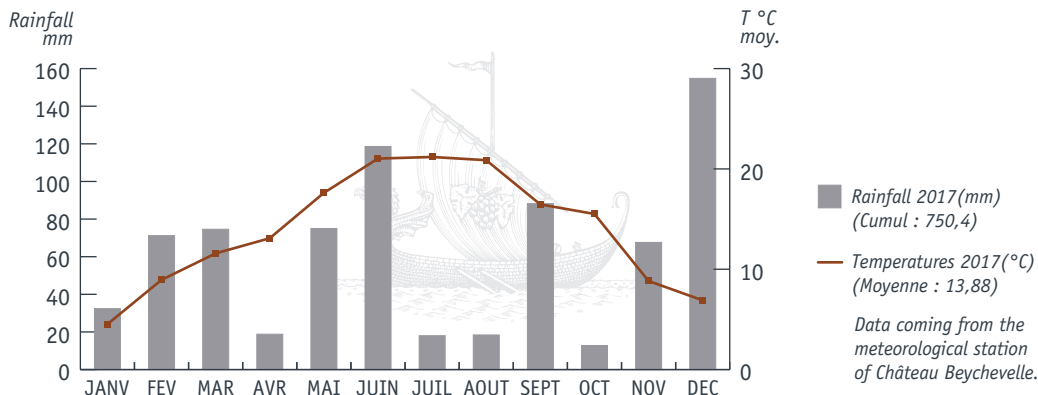
Winter 2016-2017 was generally **mild with very little rain**.

The 2017 vintage got off to an early start, but unfortunately **terrible frosts** struck Bordeaux's vineyards in late April.

Faced with these difficult weather conditions, Château Beychevelle's superb terroirs demonstrated **their full potential**. **Overlooking the Gironde river** and protected by the proximity of this benevolent body of water, Château Beychevelle's vines benefit from **a unique microclimate that enabled them to escape any damage from the frost**.

The weather was temperate for the rest of the growing season, characteristic of the oceanic climate and **conductive to the ripening of the grapes**.

STAGES	GRAPE VARIETIES	
	Merlot	Cabernet Sauvignon
Bud break	25/03	30/03
Flowering	22/05	29/05
Véraison (change of colour)	11/07	11/07
Harvests	Du 18/09 au 22/09	Du 23/09 au 03/10



The 2017 harvests

The harvests took place over three weeks as each terroir **reached optimal ripeness**. 2017 can be listed among the earliest harvests as they occurred in the latter half of September.

As in 2016, the **new vat room enabled us to bring out the full quality** of the harvest. Each plot was able to express its **own identity** in the customized vats.

At the end of vinifications, no less than **eighty vats** were ready to be blended in the creation of Château Beychevelle 2017.

Analyses

	CHÂTEAU BEYCHEVELLE 2017	AMIRAL DE BEYCHEVELLE 2017
TAV	13.4	13.2
AT (g H2SO4/L)	3.4	3.2
pH	3.66	3.75

Blends

	CHÂTEAU BEYCHEVELLE 2017	AMIRAL DE BEYCHEVELLE 2017
Cabernet Sauvignon	50%	62%
Merlot	45%	27%
Cabernet Franc	1%	11%
Petit Verdot	4%	0%
% of new barrels	60%	30%
Yields	54 hl/ha	

This particularly generous harvest enabled us to increase the degree of selection at the blending stage and produce a wine with tremendous precision.

First impressions

Château Beychevelle 2017 has **a very deep purple colour**. The nose is dominated by ripe red fruit. **The purity of the fruit**, the finesse of the tannins and elegant oaky notes come together to offer a **silky palate**.

Château Beychevelle 2017 is a harmonious marriage between the **elegance and precision** of our Cabernet Sauvignon and **the generosity and roundness** of our Merlot.

Notes

