



CHÂTEAU BEYCHEVELLE

VINTAGE 2013

Dates of Harvests 2013
From 1st to 10th Octobre

Yields
28,5 hl/ha

Blend
Cabernet Sauvignon 55%
Merlot 36%
Petit Verdot 9%

As everywhere in Bordeaux, 2013 is a late vintage, with rather cold and humid weather conditions except for July and August, which benefitted from a nicer and warmer weather.

The pressure of diseases in the vineyard was high. We had to face an important phenomenon of coulure on the merlots. Our plots cultivated in organic were severely affected. From then on, we knew that the yields would be very low.

Harvests 2013 started earlier than expected on October 1st and ended rapidly in a record time of 10 days, thus becoming the shortest harvests of the history of Château Beychevelle.

We had to take radical decisions in terms of picking, working rhythm, plot selection and drastic sorting in order to preserve the quality standards of our wines. As a result, we produced 60% less grand vin than in 2012.

The final yield is the lowest of the history of the property with 28.8 hl/ha.

Château Beychevelle 2013 has a very nice definition and an impressive fruit. The freshness and the delicacy of the tannins will enable this wine to be enjoyed in its youth.



CHÂTEAU BEYCHEVELLE

TASTING NOTES 2013

A solid effort from this beautiful St.-Julien estate, the 2013 Beychevelle displays a healthy dark plum/ruby/purple-tinged color along with a floral-scented nose offering notes of black and red currants, forest floor, and subtle oak. With excellent richness, fine-grained, soft tannin and enough acidity for definition, it should drink well for 10-12 years.

Robert Parker – The Wine Advocate

Delicate and pretty with blueberry and mineral character. Medium body, fine tannins, fresh finish. Well-crafted for the vintage.

James Suckling