



CHÂTEAU

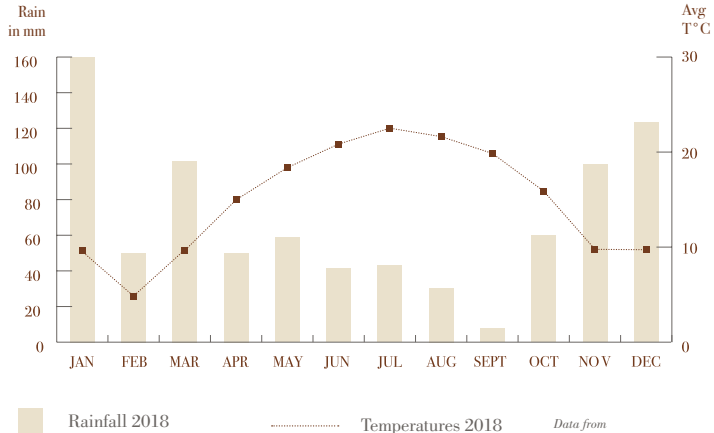
**BEYCHEVELLE**

SAINT ~ JULIEN

VINTAGE 2018

## WEATHER CONDITIONS

STAGES	GRAPE VARIETIES	
	Merlot	Cab. Sauvignon
Bud break	30/03	5/04
Flowering	25/05	01/06
First berries change colour	16/07	23/07
Harvests	21/09 to 9/10	08/10 to 16/10



*Data from  
Château Beychevelle's  
weather station*

## FROM SHADOW TO LIGHT

*As a theatre piece,  
the 2018 vintage would be a two-act play.*

### THE FIRST PART OF THE SEASON WAS VERY WET...

The cold and particularly rainy winter of 2018 allowed precious groundwater reserves to be replenished for the rest of the season. The mild, wet spring was good for the vines' growth but also...for mildew. The vines had to be monitored particularly carefully to avoid substantial losses.

### A VERY DRY, SUNNY SECOND PART OF THE SEASON

Exceptionally, there were four dry, sunny months until the harvests. Not suffering from the dry weather, due to the rain accumulated during the first part of the season, and with cool nights and warm days, the vines benefited from optimal conditions for the production of fresh, concentrated grapes.

CHATEAU BEYCHEVELLE		AMIRAL de BEYCHEVELLE	
ABV	14.5	ABV	13.7
TA	3.3	TA	3.3
pH	3.74	pH	3.71
Anthocyanins mg/l	860	Anthocyanins mg/l	630
Tannins g/l	4.74	Tannins g/l	3.62
ITP	81	ITP	63

## LEISURELY HARVESTS

Weather conditions during the harvests were ideal. Each plot was picked at optimal ripeness and vinified individually in our new vat room that is perfectly suited to plot-by-plot vinification.

The blend embraces the four classic grape varieties of the Bordeaux region, in proportions that uphold Château Beychevelle's elegant style.

CHATEAU BEYCHEVELLE		AMIRAL de BEYCHEVELLE	
Merlot	50%	Merlot	32%
Cab. Sauvignon	41%	Cab. Sauvignon	63%
Petit Verdot	6%	Petit Verdot	0%
Cab. Franc	3%	Cab. Franc	5%
Yields	55 hl/ha		

## 2018, HARMONY AND CONCENTRATION

Beychevelle 2018 can be characterized by two words: Harmony and Concentration. This vintage presents a balance rarely achieved at this stage.

A bouquet of well-ripened red and black fruit invites us to sample the intense, harmonious palate. Very silky tannins accompanied by fruit bursting with freshness and concentration.

2018 will join the list of Château Beychevelle's truly exceptional vintages.



For many years,  
Château Beychevelle has been committed  
to ensuring environmentally-friendly practices.

**CHÂTEAU BEYCHEVELLE**  
33250 SAINT-JULIEN-BEYCHEVELLE FRANCE  
[www.beychevelle.com](http://www.beychevelle.com)