



CHÂTEAU

BEYCHEVELLE

SAINT ~ JULIEN

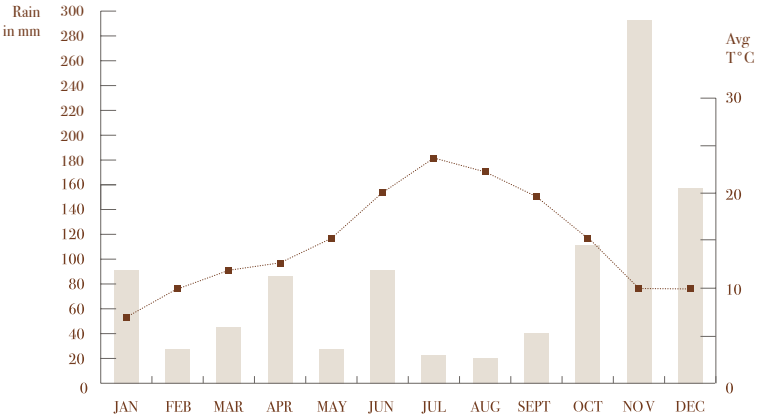
VINTAGE 2019





WEATHER CONDITIONS

STAGES	GRAPE VARIETIES	
	Merlot	Cab. Sauvignon
Bud break	25/03	30/03
Flowering	05/06	30/05
First berries change colour	26/07	01/08
Harvests	23/09 to 01/10	02/10 to 11/10



Rainfall 2019



Temperatures 2019

*Climograph for Saint Julien Beychevelle,
Château Beychevelle*

A CAPRICIOUS SPRING

The winter of 2019 was particularly mild and sunny; however, the spring brought more capricious weather. Several phases of acceleration and deceleration followed one another. The growth season started early with the vines developing fairly rapidly. Growth then slowed in April, only to be renewed in mid-June with the arrival of a heatwave.

RECORD SUMMER TEMPERATURES

The summer was particularly dry and sunny, creating optimal conditions for a uniform onset of ripening and good concentration. The summer of 2019 will be remembered for its record temperatures and heatwaves; overall, it was the third hottest summer since 1900.

As a result, the rain in September and cool nights were welcome, as they enabled a longer ripening stage, and some freshness to be restored to the grapes.

2019 was characterized by increasingly high temperatures, confirming the upward trend in the context of the undeniable climate warming taking place in the Bordeaux region. There was substantial rainfall, but it did not generate the same threat of disease as in 2018. In fact, it was beneficial, having a moderating effect on the excessive ripening that was to be feared after the exceptionally hot (although only moderately dry) summer, enabling the checks that had occurred in certain aspects of ripening to be overcome in early September and offering generous yields, the likes of which had not been seen for 15 years.

HARVESTS AS EACH PLOT RIPENED

The 2019 harvests played hide-and-seek with the rain but generally went very satisfactorily. There were 16 days of picking from 23 September to 11 October, as each grape variety and terroir came to optimal ripeness.

As a result, the grapes harvested were particularly healthy, with excellent concentration and plenty of freshness.

CHATEAU BEYCHEVELLE		AMIRAL de BEYCHEVELLE	
ABV	13,7	ABV	13.3
TA	3.4	TA	3.2
pH	3.77	pH	3.84
Anthocyanins mg/l	900	Anthocyanins mg/l	870
Tannins g/l	3,92	Tannins g/l	3,73
ITP	72	ITP	69

CHATEAU BEYCHEVELLE		AMIRAL de BEYCHEVELLE	
Merlot	49%	Merlot	32%
Cab. Sauvignon	46%	Cab. Sauvignon	68%
Petit Verdot	3%	Petit Verdot	0%
Cab. Franc	2%	Cab. Franc	0%
% new barrels	60%	% new barrels	35%
Yields	50 hl/ha		

FIRST IMPRESSIONS

The 2019 wines have good, strong colours, well-defined, fresh fruit, and a more moderate alcohol content than the previous vintage; their tannic structures reveal impressive elegance and depth. The volumes harvested enabled a very rigorous selection - around 55% - to produce a grand vin in the tradition of its predecessors.

Philippe Blanc, who celebrated his twenty-fifth vintage at Château Beychevelle this year, is very confident that 2019 will continue a high-quality series never previously encountered in Bordeaux and specifically at Château Beychevelle.



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

CHÂTEAU BEYCHEVELLE
33250 SAINT-JULIEN-BEYCHEVELLE FRANCE
www.beychevelle.com