



CHÂTEAU

BEYCHEVELLE

SAINT ~ JULIEN

VINTAGE 2021

Elegance

Freshness

Delicacy

Silkiness

Fruitiness

Rigour

Passion

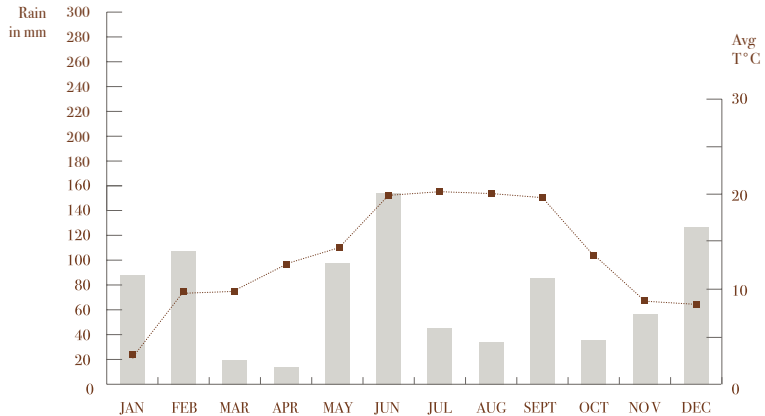
Commitment

Generosity

Precision

WEATHER CONDITIONS

STAGES	GRAPE VARIETY	
	Merlot	Cab. Sauvignon
Bud break	12/03	22/03
Flowering	31/05	04/06
Veraison	19/07	25/07
Beginning of harvest	25/09	30/09



■ Rainfall 2021

..... Temperatures 2021

*Climograph for Saint Julien Beychevelle,
Château Beychevelle*

CHÂTEAU BEYCHEVELLE'S GREAT TERROIRS FACING THE ELEMENTS

The year 2021 began with a mild, dry winter, suggesting an early season with the Merlot bud burst on 12th March.

A cold snap then hit France, with severe frosts in April and May which slowed down vegetation. The vines of Château Beychevelle were spared, protected by the proximity of the Gironde estuary.

The richness of Beychevelle lies in its terroirs: the heart of our vineyard is located on two magnificent deep gravel plateaux overlooking the river.

This proximity to the Gironde estuary allows us to enjoy a unique micro-climate which gives the great terroirs their strength in the face of climatic events.

The months of May, June and July were punctuated by heavy rainfall and temperatures below the normal for the season; these conditions were very favourable to the development of mildew.

But thanks to our good phytosanitary strategy and to the constant involvement of our technical team, the quality of the harvest was preserved.

A SUPPORTING END OF SEASON

The sunshine at the end of the summer, in August and September, combined with the earliness of our terroirs, created favourable ripening conditions for grapes, especially our Cabernet Sauvignon, the proportion of which has reached a historically high level in the blend of Château Beychevelle.

This growing season, which was more spread out than usual, also had a beneficial effect on the sanitary state level of the harvest.

The climatic conditions during the harvest, with cooler mornings, allowed us to maintain both the freshness of the harvested grapes and the great finesse and purity of the tannins.

BLEND	
Cab. Sauvignon	57%
Merlot	38%
Petit verdot	3%
Cab. Franc	2%
% new barrels	70%

ANALYSIS	
ABV	12.9
TA	3.5
pH	3.73
Anthocyanins mg/l	760
Tannins g/l	4.65
ITP	78

FIRST IMPRESSIONS

2021 - A technical year that has given us some nice surprises in the glass!
On tasting, Beychevelle 2021 is remarkable for its freshness and intensity.
The bouquet is an explosion of ripe red fruits: wild strawberries, raspberries, redcurrants.
The palate is supported by a beautiful tannic structure, silky, powerful and complex,
recalling the noble and elegant character of the great Saint-Julien wines.



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

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