

# AMIRAL DE BEYCHEVELLE

## 2022

### DATES OF HARVEST

From 12th to 29th September

### BLEND

Cabernet Sauvignon 65%

Merlot 35%

### OUR TERROIR

Sharing an obvious connection with the Grand Vin, Amiral de Beychevelle nevertheless breaks away from it and asserts its own personality. Its wine comes mainly from a vineyard dedicated to it.

With an average age of 35 years, it is mainly composed of the two traditional Médoc grape varieties, Cabernet Sauvignon and Merlot.

Its gravelly soils give it an airy, fresh bouquet, allowing it to be enjoyed a little younger than its famous elder, Château Beychevelle.

### VINIFICATIONS

The vinification is tailor-made and adapted to each parcel, depending on the vintage. Our objective is to transcend our terroirs in order to produce exceptional wines while respecting their identity.

### WEATHER CONDITIONS OF THE VINTAGE

The year 2022 begins with a relatively dry and cold winter, which will result in an early bud break. The heat wave that began in the spring continued with the driest July since 1960. The mercury went crazy with temperatures of 40° and maximums regularly above 30°.

But the vines behaved very well, reminding us of their Middle Eastern origins.

### OUR IMPRESSIONS

2022 is a vintage of paradoxes. Amiral de Beychevelle 2022 has an incredible freshness, which highlights the fruity character of this wine. It is a velvety wine but more energetic, more tumultuous, more showy than Château Beychevelle.

Amiral de Beychevelle 2022 has a dense and brilliant colour. On the nose, we find notes of ripe fruit. It is a greedy wine, with coated tannins and a deep tannic structure. Velvety finish.