

BRULIÈRES DE BEYCHEVELLE

2018

Located in Cussac-Fort-Medoc, in the Haut-Medoc appellation, 5 km south of Château Beychevelle, the Haut-Medoc vineyard of Beychevelle benefits from a cooler climate bringing a lot of freshness and fruity character to its wines.

The 12 hectares of our vineyard are composed exclusively of the two grape varieties Cabernet Sauvignon and Merlot.

VINTAGE 2018

Spring 2018 was marked by its mildness and by rainy episodes. These rains were beneficial to the development of the vines.

Meticulous monitoring by our teams was necessary to limit the effects of mildew.

The dry and sunny summer was very welcome. It allowed us to produce healthy and concentrated grapes.

The harvest took place from 18 to 20 September for our parcels producing Brulières.

VINIFICATION

Traditional vinification with 18 to 21 days of fermentation and regular pumping over.

Aged in a separate cellar, Brulières de Beychevelle 2018 has benefited from the same care as Château Beychevelle.

BLEND

55% Merlot - 45% Cabernet Sauvignon

TASTING NOTES

Brulières de Beychevelle 2018 is a harmonious, fresh wine with a generous and elegant nose.