

# BRULIÈRES DE BEYCHEVELLE

2019

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 2019

After a particularly mild and sunny winter in 2019, a capricious spring began. Several phases of slowing down and speeding up followed one another. The beginning of the season is early and favourable to the development of the vine. This development was slowed down in April and again in mid-June due to the effect of scorching temperatures.

The summer was particularly dry and sunny, offering the vines optimal conditions for a homogeneous veraison and a good concentration. This summer of 2019 will be remembered for its record heat and scorching episodes, ranking as the third hottest summer since 1900.

The rains of September and its cool nights will be welcome, however, as they will allow the ripening cycle to be lengthened and the grapes to become fresher.

The harvest will take place from 23 to 25 September for our plots in Haut-Médoc.

## VINIFICATION

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

Aged in a separate cellar, Brulières de Beychevelle 2019 has benefited from the same care as Château Beychevelle.

## BLEND

65% Merlot - 35% Cabernet Sauvignon

## TASTING NOTES

Notes of blackcurrant, red fruits and spices seduce the nose.

Powerful and fruity on the palate, with a spicy finish and a nice roundness.

Brulières de Beychevelle likes to reveal itself in the youth of its age.