# **BRULIÈRES DE BEYCHEVELLE**

## 2020

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 2020

A mild and dry start to the year was the reason for the earliness of this vintage. This trend was confirmed with the arrival of a hot and humid Spring.

The year continued with a particularly hot and dry Summer, but the benevolent rains in mid-August allowed us to achieve optimum veraison.

The harvest went smoothly from 16 to 18 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 2020 has benefited from the same care as Château Beychevelle.

### BLEND

64% Merlot - 36% Cabernet Sauvignon

#### **TASTING NOTES**

Brulières de Beychevelle 2020 is a harmonious, fresh wine with a generous and elegant nose.