

# BRULIÈRES DE BEYCHEVELLE

2021

*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 2021

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

The months of May, June and July were punctuated by heavy rainfall and temperatures below the normal of the 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.

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

The harvest went smoothly from 25th to 27th 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 for 12 months in 30% new oak barrels, Brulières de Beychevelle 2021 has benefited from the same care as Château Beychevelle.

## BLEND

65% Merlot - 35% Cabernet Sauvignon

## TASTING NOTES

Brulières de Beychevelle 2021 is an harmonious, fresh and silky wine with a very elegant nose. Brulières de Beychevelle 2021 displays great freshness and a delicate nose with liquorice notes. Harmonious on the palate. Its tannins are delicate. A very fine Brulières de Beychevelle that will appeal to wine-lovers for the next three years.