

THE 2000 VINTAGE

Out of a total surface area of 91 hectares, the area of vines in production in 2000 was 86, made up of 73 hectares of Saint-Julien and 13 hectares of Haut-Médoc.

After a rather cold winter, the temperatures remained systematically above the seasonal averages from March onwards.

The vines evolved rather slowly due to the rather damp, chilly spring.

Flowering of the Merlot vines began on 26 and 27 May, with the Cabernet Sauvignon starting on 29 May.

The grapes generally started changing colour around 27 July. The hot, dry months of August and September ensured that the grapes ripened evenly.

Green harvesting was carried out on 60 hectares of the Saint-Julien appellation in July with a view to enhancing quality. For the first time, leaf stripping of all the vines was performed by hand.

Harvesting started on 22 September and came to an end on 10 October. It was carried out in ideal conditions in that we counted only four hours of rain throughout this period. These excellent weather conditions produced very interesting wines with extremely dense colour, very powerful tannic structure and lots of finesse and complexity.

After blending in January, the wine was transferred into French oak barrels (57% new barrels for the first wine, 15% new barrels for the second wine). However, 30% of the volume of the first wine with the greatest potential was placed in oak barrels in November, just after the Malolactic fermentation.

The blends for the 2000 vintage were as follows:

CHATEAU BEYCHEVELLE

49% Cabernet Sauvignon

38% Merlot

7% Cabernet Franc

6% Petit Verdot

AMIRAL DE BEYCHEVELLE

66% Cabernet Sauvignon

34% Merlot

BRULIERES DE BEYCHEVELLE

61% Cabernet Sauvignon

39% Merlot

With yield of 53.1 hl/ha in Saint-Julien and 53.5 ha / hl in the Haut-Médoc, the breakdown of production was as follows:

CHATEAU BEYCHEVELLE 22,000 cases

AMIRAL DE BEYCHEVELLE 14,800 cases

BRULIERES DE BEYCHEVELLE 7,300 cases

The 2000 vintage is characterised by its very clean, pleasant, nicely-pronounced fruity qualities (black berries and cherry) and flesh with great length in the mouth and good acidity providing nice balance. The tannins are present – ripe and in no way astringent. This vintage

has more tannic structure than the last and has great ageing potential. Probably the best wine in the last 10 years.

