

## THE 2001 VINTAGE

The surface area of vines in production in 2001 was 74 hectares in the Saint-Julien appellation and 12.5 hectares of Haut-Médoc.

After a very mild, wet winter, the vegetation cycle of the vines got off to a wet start in April. Flowering of the Merlot vines began on 23 May, with the Cabernet Sauvignon starting on 29 May. The flowering process progressed quickly and evenly in ideal hot, dry conditions. After a cool, damp month of July, the grapes only really started to change colour in the first days of August.

As in previous years, green harvesting was carried out in July. Leaf stripping was performed on most of the vines by hand and by machine.

The harvests, from 1 to 14 October, took place in very good weather conditions, with the exception of one and a half days of rain. The alcoholic ripeness of the grapes was very good and they were in a satisfactory state of health.

As a result of very good weather conditions before and during harvesting, the wines seem to be most interesting with a very dense colour, powerful tannic structure and nice length backed up by acidity of about 3.3 g/l.

The blends were made in February before transferring the wine into oak barrels (55% new barrels for the first wine with the rest in one-year-old barrels, 20% new barrels for the second wine). As in 2000, 30% of the volume of the first wine with the greatest potential was placed in oak barrels as early as November. With the same quality objective in mind, the selection process was strict: 54% for the first wine, 37% for the second wine and 10% in bulk.

The blends for the 2001 vintage were as follows:

### CHATEAU BEYCHEVELLE

54% Cabernet Sauvignon

39% Merlot

7% Petit Verdot

### AMIRAL DE BEYCHEVELLE

68% Cabernet Sauvignon

20% Merlot

12% Cabernet Franc

### BRULIERES DE BEYCHEVELLE

68% Cabernet Sauvignon

32% Merlot

With yield of 57 hl/ha in Saint-Julien and 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 2001 vintage is characterised by its nice, brilliant intense crimson colour, a bouquet marked by clean woody aromas (toast, dried fruit) that do not dominate, and a pure fruity quality. On the palate, the attack is gentle with nice mild, ripe tannins and fruit aromas (cherry, blackcurrant). It boasts good balance with a medium-bodied, harmonious structure and a nice long finish. To be drunk 2005-2015.

