

## **THE 2002 VINTAGE**

The production surface area in 2002 was 74 ha in Saint-Julien and 12.6 ha in Haut-Médoc.

The average temperatures for the year 2002 were slightly lower than in previous years, mainly due to the very cold weather in December 2001 and January 2002, as well as temperatures well below the norm in July and August.

The vine cycle began in a very dry, clement month of April with no frost recorded at all. This trend was then reversed between May and August with lots of rainfall and low temperatures.

The Merlot vines began flowering on 21 May, while the Cabernet-Sauvignon did not start until early June, and even then in extremely difficult conditions (cold, wet weather) which put a brake on the flowering process, leading us to predict large losses in the harvest.

Fortunately, the month of September was sunny and saved this difficult year. Harvesting commenced on 26 September and ended on 10 October with exceptionally good weather and under healthy conditions. The rich sugar content observed during harvesting had never before been reached at Château Beychevelle. Certain Merlot and Cabernet Franc grapes exceeded 14% vol. and some of the Cabernets 13% vol.

Blending was conducted in February, after which the wine was put into French oak barrels (49% new barrels for the first wine, 35% for Amiral de Beychevelle and 20% for Brulieres de Beychevelle). As with the two previous vintages, 30% of the first wine showing the best potential had been placed in barrels as early as November.

The first tasting sessions demonstrated very even quality and this enabled us to achieve a selection rate of 66% for the first wine, 24% for the second wine and 10% for bulk wine.

The 2002 vintage was blended as follows:

### **CHATEAU BEYCHEVELLE**

57% Cabernet Sauvignon  
30% Merlot  
9% Cabernet Franc  
4% Petit Verdot

### **AMIRAL DE BEYCHEVELLE**

82% Cabernet Sauvignon  
18% Merlot

### **BRULIERES DE BEYCHEVELLE**

56% Cabernet Sauvignon  
44% Merlot

With the low yields of 43 hl/ha for Saint-Julien and 42 hl/ha for Haut-Médoc, production was composed as follows:

CHATEAU BEYCHEVELLE	20 000 cases
AMIRAL DE BEYCHEVELLE	8 000 cases
BRULIERES DE BEYCHEVELLE	5 500 cases

The 2002 vintage is characterised by a pronounced fruitiness (black fruit, cherry) and is very clean and fleshy with good length. It is a well-balanced wine. The tannins are present yet mature and without astringency. Maturing should result in even greater body and roundness.