

CHATEAU BEYCHEVELLE 2005

Vintage dates: from the 21st of September to the 6th of October (11 days)

Composition of the final blend: 47% Cabernet Sauvignon
46% Merlot
3% Cabernet Franc
4% Petit Verdot

Area under vine: a total of 70.88 hectares in production in the Saint-Julien appellation in 2005

Production: a yield of 42 hectolitres/hectare in Saint-Julien, and 21,500 cases of Château Beychevelle.

TECHNICAL DATA:

The 2004-2005 growth cycle was marked by even less rainfall than the preceding years, thereby maintaining a water deficit going back three years. The average temperatures were significantly lower than the thirty year average in November, February, and March, but above average in June and July.

The growing season got off to a fairly slow start due to cool weather in the month of March. Merlot began flowering on the 25th of May and peaked on the 30th. On the whole, flowering was quite even for the various grape varieties, which augured well for ripening later in the year.

Occurring very quickly and uniformly, peak *véraison* (colour change) took place around the 10th of August. Despite a few showers in the first ten days of September, the weather was highly conducive to the forming of ripe, healthy fruit.

Green harvesting in July and August was mainly limited to plots of young vines and vines with too many bunches. Leaf thinning also played an important role in keeping the fruit as healthy as possible.

It did not rain a single day during the vintage. Grape quality was superb, with exceptional sugar levels in both Merlot and Cabernet. Initial tastings when the wine was run off were extremely promising, showing very intense colour with plenty of fruit and body.

After blending, in February 2006, the wine was put into French oak barrels. Fifty percent of the *grand vin* went into new barrels and the rest into barrels used for one previous vintage.

The cellars were heated to enhance malo-lactic fermentation in November. Nearly of third of the *grand vin* underwent this process in new oak barrels.

TASTING NOTES : 2005 VINTAGE

DECANTER - Steven Spurrier - June 2006

***** 15,5**

Nice extraction of attractive, leafy fruit, elegant, quite forward style. 2008-16

THE WINE ADVOCATE - N° 164 - April 2006

Note : 91-93

The most profound Beychevelle since the 1982, the elegant yet powerful 2005 exhibits an opaque purple color as well as a sweet nose of plums, black currants, flowers, and minerals. Medium to full body, refreshing acidity, good definition, and strong flavors characterize this top-flight effort. It should easily last for 25-30 years.

WINE SPECTATOR – June 2006

Note : 89-91

Aromas of blackberries, licorice and spice follow through to a medium-bodied palate, with fine tannins and a medium finish. James Suckling

The Bordeaux Wine Merchants' Opinion – April/May 2006

Note : 16

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Nose : A great deal of fruit which has kept all its freshness.

Palate : Fine balance, great elegance which culminates in a clean finish.