



## CHÂTEAU BEYCHEVELLE

# 2010 VINTAGE

### Vintage dates

September 27<sup>th</sup> to October 13<sup>th</sup>  
(12 days)

### Final blend

Cabernet Sauvignon 54%  
Merlot 38 %  
Cabernet Franc 5%  
Petit Verdot 3%

Despite a cold spell in late May/early June and major variations in temperature, the winter of 2009-2010 and the growing season that followed were marked by very favourable weather. On the whole, there was a great deal of sunshine typical of very good vintages.

Bud break became widespread in the latter part of April. This was fairly even and took place at much the same time for all grape varieties. Merlot flowered around the 24<sup>th</sup> of May and the Cabernets on the 29<sup>th</sup>-30<sup>th</sup> of May during less than ideal (cool and wet) weather that caused considerable coulure (shot berries). Véraison (colour change) began in late July. This took place slowly and fairly evenly for the various grape varieties. Green harvesting was done in July, essentially on 45 hectares of young vines.



The first grapes were hand picked starting on the 27<sup>th</sup> of September (6 days later than in 2009), and the harvest of Merlot grapes lasted until the 1<sup>st</sup> of October. Picking of Cabernet Franc and the first Cabernet Sauvignon grapes began from the 5<sup>th</sup> to the 8<sup>th</sup> of October, and the last plots of Cabernet Sauvignon were harvested between the 11<sup>th</sup> and the 13<sup>th</sup> of October. The quality of the grapes was excellent thanks to meticulous work done in the vineyard all year and very favourable weather during the vintage (not a single day of rain).

### Area under vine

71,2 ha

### Yield

45,5 hl/ha

The degree of alcohol (more than 14%) set a new record, but the wines are well-balanced with good acidity. Furthermore, the tannin is extremely ripe and smooth.

Like last year, the colour is very deep, with record levels of polyphenols and anthocyanins, and the wines are tremendously fruity. The well-focused acidity makes for superb balance and fine ageing potential.