

31 March 2008



CHÂTEAU BEYCHEVELLE

The 2007 vintage

KEY FIGURES FOR THE 2007 VINTAGE

	<u>Saint-Julien</u>	<u>Haut-Médoc</u>
Area under cultivation	70.46 ha	13.13 ha
Yield	53.6 hl/ha	42.03 hl/ha

Varietal composition	Château Beychevelle (Saint-Julien)	Amiral de Beychevelle (Saint-Julien)	Brulières de Beychevelle (Haut-Médoc)
Cabernet Sauvignon	55%	44%	55%
Merlot	35%	52%	45%
Cabernet Franc	5%	4%	
Petit Verdot	5%		

TECHNICAL INFORMATION

The 2006-2007 season was similar to its predecessor in terms of above-average rainfall and poor weather between May and August, marking the end of a run of four consecutive years of very low rainfall. Aggregate temperatures were lower than in the previous year, with several months (July, August, September) below thirty-year averages. Sunlight in September reached levels normally recorded in July and August, however, and made up, at least in part, for the summer shortfall.

Buds started breaking on the first plots of Merlot and Cabernet Franc around the third week of March, a few days earlier than in 2006, followed by the Cabernet Sauvignon at the same time as the previous year. Bud break, which was fairly regular and well grouped according to the different grape varieties, was general by the first week of April, for satisfactory results in quantitative terms.

The Merlots began flowering around 14-15 May, some 10 to 15 days earlier than the previous year. Conditions during flowering were difficult, cold and damp, but there was very little difference between the varieties. Veraison was spread over a two-week period due to the cool, damp conditions and became general in the first days of August. All the advantage gained by what had been considered at first as an early vintage had by now been lost. By mid-August, the phenological stages were identical to those of 2006.

Encouraged by the poor weather conditions, mildew was exceptionally virulent in 2007, requiring constant vigilance by our teams.

As in previous years, thinning out of the grapes was carried out mainly on plots of young vines and those showing signs of overcrowding.

Harvesting began on 24 September on the Saint-Julien plot with the Merlot harvest taking three days, followed by the Cabernet Franc. The harvesting of the Cabernet Sauvignons took from 1 to 8 October, making a total of 12 days. The quality of the grapes harvested was very high, thanks to preparatory work in the vineyard and sorting at picking.

The Merlots were harvested at between 12.4 and 13.2 percent alcohol, and the Cabernets between 11.9 and 12.4 percent alcohol.

Tastings of the free-run juice were encouraging: intense colours, fruity wines.

The 2007 harvest appears to be something of a pleasant surprise, given the difficulties encountered throughout the

year. It seems reasonable to hope for a level comparable to that of the 2004 vintage.

A third of the grand vin underwent malolactic fermentation in new French oak barrels.

The colour is a deep ruby of remarkable density, precursor of a fine maturity and richness.

Nose: fruit aromas dominate - black cherries, black fruit and blueberry. Woody notes are perceptible but not dominant.

In mouth: freshness for the attack, hints of black fruit, cherries; the structure is elegant, the tannins mature and silky.

This wine is very clear, direct but highly appealing with no harshness or austerity.

It has density, balance and fleshiness.

The length builds into a long, delicious finish.

Maturing will allow this wine to develop even more numerous and complex nuances of aroma and taste, making it even more attractive with age.

The wine should be ready for drinking in 2013-2015, probably before the 2006 and 2005 vintages which can thus afford to wait a few years longer.