

## PRIMEUR TASTINGS OF VINTAGE 2007 AND OTHER IMPRESSIONS

Then with UGCB driver all the way to **Beychevelle**, one of the most lovely and beautiful places in Haut Medoc. Extremely well kept garden in the front of chateau, but when you go into back-yard of Beychevelle. OMG! For sure it's one fantastic sight down to the Gironde, especially when blue skies and sunny weather act as perfect coulisse.

I've always admired Beychevelle, even if this wine isn't always consistent. But when it's successful in the given vintage like f.i. 2005, you get the real share of elegance, finesse and refinement. And 100% true Bordeaux wine as a gift! Beychevelle's always been affordable and hasn't jumped the wagon of sky rocketing prices.

During the dinner hosted by Philippe Blanc, Beychevelle's manager, I tasted Amiral de Beychevelle 2003 and 2004, plus Beychevelle 1993, 1988, 1982 magnum, 1970 and 1934. Amiral de Beychevelle 2003 was quite marked by the strong heat, but all in all it was decent, round and open wine. Amiral de Beychevelle 2004 was fresher, both in terms of fruit on the nose and palate, charming, round and very tasty wine. Beychevelle 1993 showed not exactly perfect ripe fruit, but when you know the bad weather was in this vintage, you don't expect too much. Just decent and quickly maturing wine.

From Beychevelle 1988 it went upwards! Last time I tasted Beychevelle 1988 was in 1990 during tasting in Copenhagen of 20+ vintages, but it hasn't changed that much. Still dark ruby red, complex on the nose and palate, well-knitted, fine concentration and balance, plus smooth finish. Nice treat! Beychevelle 1982 from magnum was simply a stunner with all this vintage is famous for. Dense, full of perfect ripe fruit, great structure, finesse, refinement and that splendid balance. Great, great vintage for Beychevelle.

Beychevelle 1970 reminded me also of the extremely nice bottle of it I tasted in 1990 in Copenhagen. Very tight, perfectly structured and well-balanced wine, which impressed of its youthfulness, length and finish. Delightful.

Beychevelle 1934 was a showstopper of high rang. I also tasted this wine in 1990 but it was Danish bottling, however it was impressive. This real 1934 from the cellars of Beychevelle was a pure delight and a perfect example how Bordeaux can age. Awesome structure, incredible balance, sheer elegance and finesse, silky fruit and what a seduction. Simply wonderful wine!!



**Beautiful garden in Beychevelle's backyard - April 2008**