



CHÂTEAU BEYCHEVELLE

AMIRAL DE BEYCHEVELLE 2009

2009 Harvest dates

September 21st to October 12th

Area of production

73.2 ha in Saint Julien

Yields

45 hl/ha

Blend

Cabernet Sauvignon 58%

Merlot 36%

Cabernet Franc 5%

Petit Verdot 1%

The 2009 growing season and harvest benefited from **exceptionally fine weather from beginning to end**. After a very sunny and dry month of March, the first buds appeared in early April when it was wet and cool. Flowering took place the last week of May during **summerlike conditions**.

Hot, sunny, dry days and cool nights in September were particularly conducive to good ripening. The superb weather meant that we could spread the harvest over a three week period, including 16 days of picking. Grapes from the last plot of Cabernet Sauvignon were brought in on the 12th of October. These were perfectly ripe and healthy, just like the rest of the crop.

Amiral de Beychevelle was put into barrels (25% new oak) in January 2010, after blending.

The 2009 vintage has many unique characteristics, and the degree of alcohol has never been higher. Furthermore, both the tannin and polyphenol levels broke all records in 2009. However, thanks to beautiful acidity, the wine remains fresh and well-balanced.

Amiral de Beychevelle is tremendously fruity (with blackcurrant, black cherry and very ripe blackberry nuances) reflecting just the right degree of maturity in the grapes, without any over ripeness. The wine is very full-bodied on the palate, but also well-structured and silky.