



CHÂTEAU BEYCHEVELLE

AMIRAL DE BEYCHEVELLE 2010

Dates of Harvest

From September 27th to October 13th

Production

71.2 ha

Yields

45.5 hl/ha

Blend

Cabernet Sauvignon 61%

Merlot 33%

Cabernet Franc 6%

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 favorable weather. On the whole, there was a great deal of sunshine typical of very good vintages.

The first grapes were hand-picked starting on the 27th of September (6 days later than in 2009). The quality of the grapes was excellent thanks to meticulous work done in the vineyard all year and very favorable weather during the vintage (not a single day of rain).

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.

Amiral de Beychevelle 2010 displays lovely black fruits notes and a great freshness. The well-focused acidity makes for superb balance and fine ageing potential.