



**CHÂTEAU BEYCHEVELLE**

## **AMIRAL DE BEYCHEVELLE 2011**

### **Dates of Harvest**

**From September 14th to September 19th**

### **Production**

**72.2 ha**

### **Yields**

**39.5 hl/ha**

### **Blend**

**Cabernet Sauvignon 45%**

**Merlot 41%**

**Cabernet Franc 9%**

**Petit Verdot 5%**

### **2011, one of the hottest years on record**

The weather was very warm and dry during the first part of the 2010-2011 growing season, until June. However, the cooler and wetter summer months reduced water stress in the vineyard. The flowering was achieved by the end of May, without any real gap between the different grape varieties.

Although véraison in the first berries took place very early, ripening was slow due to dry weather. Véraison was completed by the end of July.

The harvest began on September 14<sup>th</sup> (7 days earlier than in 2010). There was no rush during the 12-day harvest because the weather was very fine during the latter part of September.

The grapes were in excellent conditions thanks to the careful work in the vineyard all year long and a meticulous sorting of the grapes.

The lack of water on our vineyard was the cause of a low 39.5hl/h yield. Although it was slightly higher than the average.

**Nose of black fruit and spices. Delicious, full-flavored attack and an elegant finish.**