



AMIRAL DE BEYCHEVELLE 2016

HARVEST DATES

From 3rd October to 18th October

SURFACE DE PRODUCTION

78ha

YIELDS

45hl/ha

BLEND

Cabernet Sauvignon 58%

Merlot 38%

Cabernet Franc 6%

TERROIR :

Our terroirs are the result of a unique and ideal combination of soil and climate. The soils are composed of Garonne gravel, on gravel-clay subsoils. Moreover, the proximity of the Gironde estuary, which can be admired from our gravelly hilltops, plays an essential role in protecting and regulating the climate by tempering excess weather.

VINEYARD MANAGEMENT:

Integrated vineyard management and organic farming on 1/3 of the vineyard.

No herbicides used.

ISO 14001 certified production

VINIFICATIONS :

The vinification process is tailored to each parcel of land, depending on the vintage. Our objective is to transcend our terroirs in order to produce exceptional wines while respecting their identity.

AGING AND FINING :

In French oak barrels for 12 months for Amiral de Beychevelle.

The wine is aged in 30% new barrels and then fined with egg whites with traditional "candlelight" racking.

WEATHER CONDITIONS OF THE VINTAGE

The winter of 2015-2016 was characterised by its mildness and high rainfall: the vegetation only experienced a relative rest. It was only when temperatures dropped in March that the vines started their cycle with budburst only one week earlier.

These cool and humid weather conditions continued until June, leading to fears of the worst for the flowering. The phytosanitary pressure was then very high.

Fortunately, the flowering, homogeneous and fertile, took place in the first half of June under ideal conditions of heat and sunshine. This was the starting point for a great vintage in the making.

OUR IMPRESSIONS :

Great vintage with a very nice structure. It has spicy and fruity notes, silky tannins and good length. The Amiral de Beychevelle 2016 has great ageing potential.

It can accompany a veal tournedos or a rib of beef grilled on the vine.