



AMIRAL DE BEYCHEVELLE 2017

DATES OF HARVEST

From 18 September to 3rd October

YIELDS

54hl/ha

BLEND

Cabernet Sauvignon 62%

Merlot 27%

Cabernet Franc 11%

TERROIR :

Our terroir is the result of a unique, perfect match between the soil and the climate. The soil consists of Garonne gravel, on a clay-gravel subsoil. In addition, the proximity of the Gironde estuary, of which there is a fine view from our vineyard's gravel hilltop, has a protective, regulating effect on the climate, tempering excessively high and low temperatures.

AGEING :

In French oak barrels for 12 months for l'Amiral de Beychevelle. The wine was aged in 30% new barrels.

WEATHER CONDITIONS:

Winter 2016-2017 was generally **mild with very little rain**. The 2017 vintage got off to an early start, but unfortunately **terrible frosts** struck Bordeaux's vineyards in late April. Faced with these difficult weather conditions, Château Beychevelle's superb terroirs demonstrated **their full potential**. **Overlooking the Gironde river** and protected by the proximity of this benevolent body of water, Château Beychevelle's vines benefit from **a unique microclimate that enabled them to escape any damage from the frost**.

The weather was temperate for the rest of the growing season, characteristic of the oceanic climate and **conducive to the ripening of the grapes**.

NOS IMPRESSIONS :

Amiral de Beychevelle 2017 is a very elegant and generous wine with mixed aromas of black fruits and coffee.