

AMIRAL DE BEYCHEVELLE

2023

DATES OF HARVEST
From 13th September to 6th October

BLEND
Cabernet Sauvignon 49%
Merlot 51%

OUR TERROIR

Sharing an obvious connection with the Grand Vin, Amiral de Beychevelle nevertheless breaks away from it and asserts its own personality. Its wine comes mainly from a vineyard dedicated to it. With an average age of 35 years, it is mainly composed of the two traditional Médoc grape varieties, Cabernet Sauvignon and Merlot. Its gravelly soils give it an airy, fresh bouquet, allowing it to be enjoyed a little younger than its famous elder, Château Beychevelle.

WEATHER CONDITIONS OF THE VINTAGE

A mild winter gave way to a warm, dry spring, which augured well for an early vintage. This was followed by a rather wet and stormy summer, which could have been favourable to the development of mildew. But thanks to our good plant health management and the commitment of our teams, we were able to combat the disease and preserve the quality of the harvest. September was an exceptionally hot and sunny month, with a late heatwave and average temperatures a few degrees higher than normal for the season.

OUR IMPRESSIONS

IMPETUOUS

Colour : *Deep ruby* with a slight violet tint.

Nose : Notes of *black fruit* - blackcurrants, blackberries, black cherries - *and spices* - black pepper, gingerbread, liquorice.

Palate : The attack is *fresh*. This is a dynamic wine. Its tannins are present but not harsh. The finish is well-balanced, with an impression of freshness that grows longer and stronger.

Amiral de Beychevelle 2023 will be an excellent companion for years to come.