



AMIRAL DE BEYCHEVELLE 2015

HARVEST DATES

From 3 October to 18 October

YIELD

47hl/ha

BLEND

Cabernet Sauvignon 67%

Merlot 33%

TERROIR :

Our terroirs are the result of a unique and ideal combination of soil and climate. The soils are composed of Garonne gravel on gravelly-clay subsoil. In addition, the proximity of the Gironde estuary, which can be admired from our gravelly hilltops, plays a vital role in protecting and regulating the climate by tempering extreme weather conditions.

CLIMATIC CONDITIONS OF THE VINTAGE :

The summer was marked by particularly hot and dry weather conditions. The vines found ideal conditions in the great terroirs of Beychevelle: water stress on deep soils, preserving a beautiful freshness.

The rains in August were welcome and beneficial, promoting rapid and uniform ripening, as well as thickening the skins and increasing their tannin content.

The grapes reached optimum ripeness thanks to sunny weather conditions in late August and early September.

OUR IMPRESSIONS :

Amiral de Beychevelle 2015 is a generous, fruity and full-bodied wine.