



# AMIRAL DE BEYCHEVELLE

2019 VINTAGE

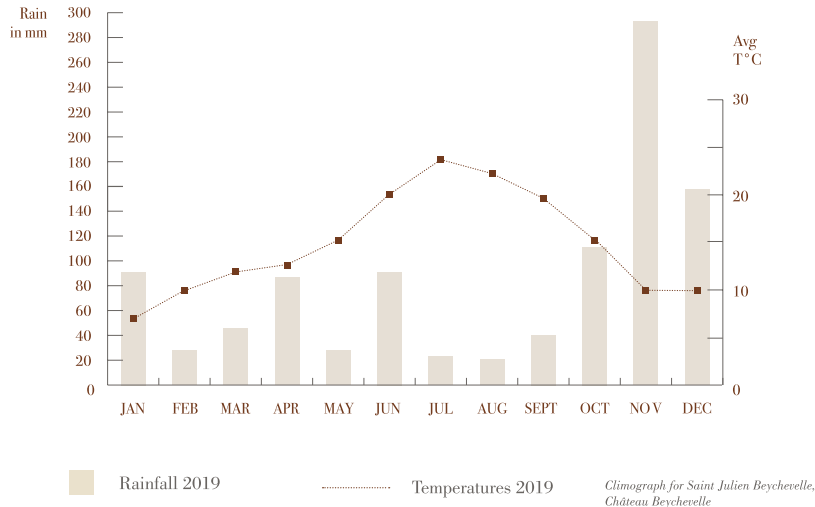


AMIRAL CARRIES THE LEGEND WITH IT

*Amiral de Beychevelle - the impetuous ardour –  
is a second “first wine”*

OUR TERROIR

Amiral de Beychevelle shares an obvious kinship with the Grand Vin, but however, Amiral de Beychevelle is free from it and asserts its own personality. Its wine is mainly produced from a vineyard dedicated to it. With an average age of 35 years, it is mainly composed of 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 illustrious elder, Château Beychevelle.



CLIMATIC CONDITIONS

After a particularly mild and sunny winter, a capricious spring began. The beginning of the season was early and favourable to the development of the vines. This development was slowed down in April and again in mid-June due to the effect of scorching temperatures. The summer was particularly dry and sunny, offering the vines optimal conditions for a homogeneous veraison and a good concentration. The rains of September and its cool nights are however welcome because they allow to lengthen the cycle of maturation and to give freshness to the grapes.

HARVEST AT THE RHYTHM OF THE VINE

The harvest played hide-and-seek with the rainfall, but was carried out in very satisfactory conditions. They took place between 27th September and 11th October, at the rhythm of the maturity of each grape variety and each parcel. The grapes were particularly healthy, with a good concentration and a lot of freshness.

	GRAPE VARIETIES		Cab. Sauvignon	68%
	Merlot	Cab. Sauvignon	Merlot	32%
Harvests	27/09 to 30/09	4/10 to 11/10	% new barrels	35%

OUR TASTING IMPRESSIONS

A very beautiful deep dark colour, sign of good maturity. Its nose is seductive and greedy with notes of spices, black cherry, blackberry and violets that awaken the senses. It has a beautiful freshness that enlivens the mouth. The impression of balance is permanent. The tannin is noble, caressing and nicely integrated. It lengthens the tasting but does not harden it. The wine is generous in the mouth. It finishes with a fruity note. This is a Saint-Julien with great ageing potential which does honour to Château Beychevelle.

For many years,  
Château Beychevelle has been committed  
to ensuring environmentally-friendly practices.

**CHÂTEAU BEYCHEVELLE**  
33250 SAINT-JULIEN-BEYCHEVELLE FRANCE  
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