

# AMIRAL DE BEYCHEVELLE

2021

## OUR TERROIR

Amiral de Beychevelle shares an obvious family link with our Grand Vin but 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, its vineyards are mainly planted with the two traditional Médoc grape varieties, Cabernet Sauvignon and Merlot.

Its Garonne gravel soils give it an airy, fresh bouquet with a lively character, enabling it to be enjoyed slightly younger than its elder brother, Château Beychevelle.

## WEATHER CONDITIONS

2021 began with a mild winter, heralding an early season with Merlot budburst on 12 March.

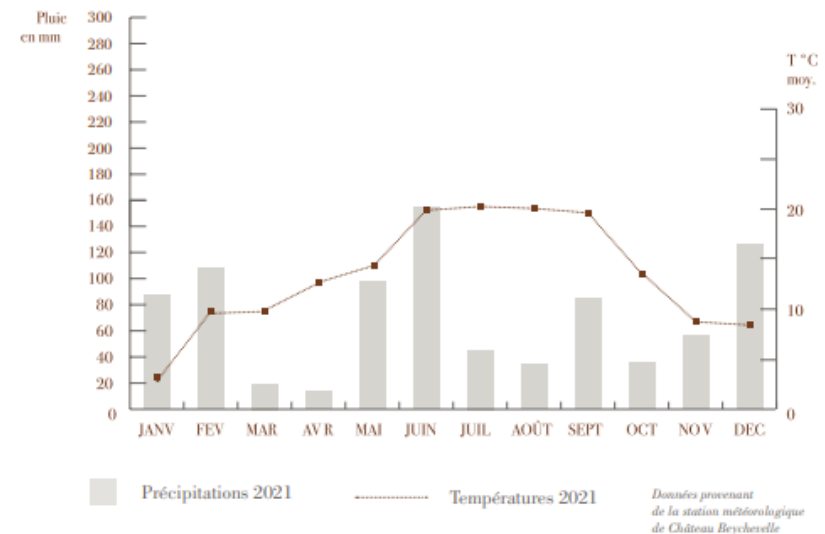
A cold wave then hit France, accompanied by severe frosts in April and May, causing vegetation to slow down.

The months of May, June and July were punctuated by heavy rain and below-normal temperatures.

Our excellent plant health management and the unfailing commitment of our teams overcame these unfavourable conditions, enabling us to preserve the quality of the harvest.

The sunshine in August and September, combined with the early ripening of our terroirs, created favourable conditions for ripening the grapes.

The weather conditions during the harvest, with cool mornings, enabled us to preserve the freshness of the crop, with tannins of great finesse and purity.



Cabernet Sauvignon	62%
Merlot	38%

## OUR IMPRESSIONS

Intense red colour with great depth and a purplish rim reflecting its youth.

Amiral de Beychevelle 2021 is a delicious wine, with notes of red fruit, grenade and cherry, sweet spices, and nicely integrated oak.

On the palate, the attack is soft with a slight saltiness. The tannins are silky, with good length.

This is a wine of great elegance, brightness, and freshness. It should be enjoyed young.