

# AMIRAL DE BEYCHEVELLE

## 2022

### DATES OF HARVEST

From 12th to 29th September

### BLEND

Cabernet Sauvignon 65%

Merlot 35%

### 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.

### VINIFICATIONS

The vinification is tailor-made and adapted to each parcel, depending on the vintage. Our objective is to transcend our terroirs in order to produce exceptional wines while respecting their identity.

### WEATHER CONDITIONS OF THE VINTAGE

2022 began with a relatively cold, sunny winter and budburst that was close to average.

April was marked by two episodes of severe frost, which had an impact on our early terroirs. This was followed by a month of record temperatures in May, resulting in early and rapid flowering.

The heatwave that began in spring continued, with July the driest month since 1960. Temperatures soared to 40°C, with highs regularly above 30°C.

But the vines behaved very well, reminding us of their Middle Eastern origins.

### OUR IMPRESSIONS

2022 is a vintage of paradoxes. Amiral de Beychevelle 2022 has an incredible freshness, which highlights the fruity character of this wine. It is a velvety wine but more energetic, more tumultuous, more showy than Château Beychevelle.

Amiral de Beychevelle 2022 has a dense and brilliant colour. On the nose, we find notes of ripe fruit. It is a greedy wine, with coated tannins and a deep tannic structure. Velvety finish.