



CHÂTEAU BEYCHEVELLE

2003 VINTAGE

2003 Harvest dates

From September 11th to September 25th

Production area

74 ha in AOC Saint Julien

Yield

39.5 hl/ha

Blend

Cabernet Sauvignon 53%

Merlot 34%

Cabernet Franc 8%

Petit Verdot 5%

An unusual vintage

2003 was marked by **temperatures higher than average for the thirty-year period** with a heat wave in the first half of August reaching 38/40° C. Overall **rainfall** seem low, but **well distributed** throughout the season, which helped to protect the vines from drought and heat.

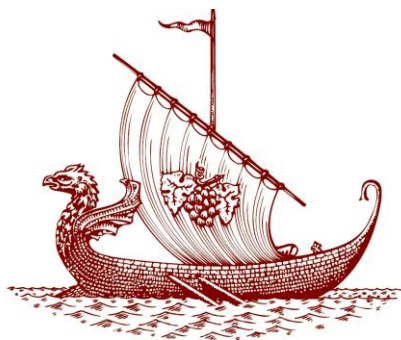
The first bunches were seen on the Merlot from 1st April onwards, followed by the Cabernet Sauvignon a few days later. The Merlot began to flower on 12th May, the Cabernet Sauvignon around 20th May, which was about a week earlier than the previous vintage. Flowering took place **in good conditions**.

Veraison took place around 10th July, about a **fortnight earlier than 2002**. The very violent storm on 15th July damaged a large part of the vineyard, between 6% and 12%.

Milder temperatures during the last half of September were **very helpful** in bringing about a successful final maturation, mainly for the Cabernet Sauvignon.

Grape-picking began on 11th September and finished on 25th September, in excellent sanitary conditions and with beautiful weather. Once again, the grapes were **rich in sugar** and **very high in alcohol content**, 13% vol for Merlot and Petit Verdot, 12.8% vol for Cabernet Sauvignon.

Château Beychevelle 2003 is very fruity (black berries, cherries), fleshy, very well-balanced with a good length in the mouth and ripe tannins.



CHÂTEAU BEYCHEVELLE

TASTING NOTES 2003

Despite the extreme heat of June, July and August, this beautiful wine's terroir shows through. A dense plum/purple color is accompanied by sweet cassis and black currant aromas, broad, round, juicy fruit flavors, medium body, and hints of figs, spice box and cedar. This complete, juicy, fully mature, impressive wine can be consumed over the next 7-8 years.

The Wine advocate – Robert Parker (August 2014)

Aromas of toasted oak with chocolate, berry and meat follow through to a full-bodied palate, with velvety tannins and a medium berry and vanilla aftertaste. Pretty wine. Needs some more bottle age.

Wine Spectator – James Suckling (March 2006)

Gusty Wine, fragrant, floral, ripe yet balance.

Decanter (June 2007)