



CHÂTEAU BEYCHEVELLE

2006 VINTAGE

2006 Harvest dates

From September 20th to October 5th

Production area

71.70 ha in AOC Saint Julien

Yield

48 hl/ha

Blend

Cabernet Sauvignon 59%

Merlot 29%

Cabernet Franc 7%

Petit Verdot 5%

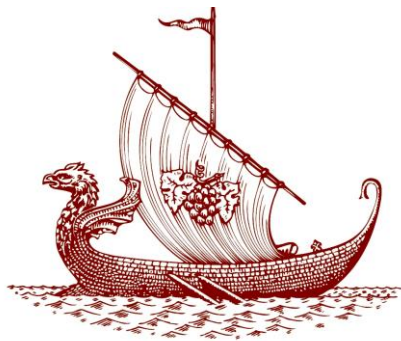
A superb wine

The 2005-2006 season was marked by a **return to precipitation levels** more in keeping with the **thirty year average**. Temperatures were slightly lower than average, but nevertheless high compared to the past three decades.

Becoming widespread in the first week of April, bud burst was even and followed the normal pattern for various grape varieties. Peak véraison occurred on the 10th of August. This was very regular and **among the earliest in recent years**.

Harvesting started on the 20th of September with the Merlot harvest.

Château Beychevelle 2006 has a beautiful deep colour and expressive fruity aromas with overtones of wild berries and black cherries. This fruitiness follows through on the palate.



CHÂTEAU BEYCHEVELLE

TASTING NOTES 2006

Generous aromas of roasted coffee beans, vanilla, leather and crushed dark berries. Minerals and a light smokiness. Full-bodied and firm structure. Really long with dark fruit and excellent tannins that keeps lingering on the palate. Pure and mineral on the aftertaste.

Andreas Larson (November 2011)

Sweet, ripe nose of cedar and toasty oak. Tannins are still firm but fruit is there.

Decanter (December 2011)

The attractive earthy, floral, red currant, and raspberry notes are impressively intense and complex in the aromatics. This dark ruby/purple-tinged wine displays elegance, finesse, and a beautiful mouthfeel in a restrained, moderately intense, but still classic style with sweet tannins. Tobacco, cedar, earth, and red and black fruits are prominent in both the aromas and the flavors. This wine can be drunk now or cellared for 15-20 years.

E-robertparker – Neal Martin (February 2009)