CHÂTEAU BEYCHEVELLE

2007 VINTAGE

2007 Harvest dates
From September 24th to October 8th

Production area
71.46 ha in AOC Saint Julien

Yield
53.6 hl/ha

Blend
Cabernet Sauvignon 55%
Merlot 35%
Cabernet Franc 5%
Petit Verdot 5%

The 2006-2007 season was **similar to its predecessor** in terms of above-average rainfall and poor weather between May and August, making the end of a run of four consecutive years of very low rainfall.

Sunlight in September reached levels normally recorded in July and August, however, and made up for the summer shortfall.

Buds started breaking on the first plots of Merlot and Cabernet Franc around the third week of March. Bud break, which **was fairly regular and well grouped** was general by the first week of April.

Véraison was spread over a two-week period due to the cool, damp conditions and became general in the first days of August.

Harvesting started on the 24th of September with the Merlot harvest. The quality of the grapes harvested was high, thanks **to preparatory work in the vineyard** and **sorting at picking**.

Château Beychevelle 2007 is a deeply-coloured and very fresh wine with hints of black fruits. It is elegant with silky tannins. It has density, balance and fleshiness.

CHÂTEAU BEYCHEVELLE

TASTING NOTES
2007

Ruby Colour. Very fresh and fairly straightforward fruit. Quite long.

Jancis Robinson (November 2011)

A strong effort in this mid-weight, charming vintage, this potential sleeper of the vintage exhibits deep black raspberry, black currant, and floral notes, a sweet entry on the palate, ripe tannin, low acidity, and a round, generous mouthfeel. It should drink well for a decade.

The Wine Advocate - Robert Parker (April 2010)