CHÂTEAU BEYCHEVELLE

2008 VINTAGE

2008 Harvest dates
From September 30th to October 16th

Production area
71.33 ha in AOC Saint Julien

Yield
49 hl/ha

Blend
Cabernet Sauvignon 48%
Merlot 47%
Cabernet Franc 5%

2008 vintage, a very pleasant surprise!

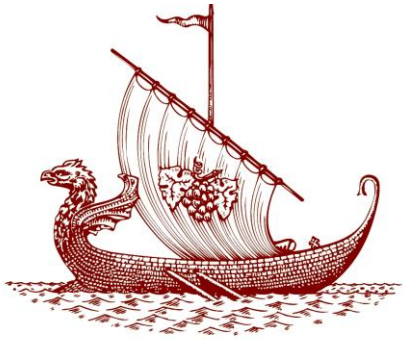
Like the two previous years, the weather in 2008 was **quite rainy** from March to mid-September. However, total sunshine was very close to average.

Bud break became widespread in the first week of April and was fairly even. Merlot started flowering at the end of May, confirming that this would be a **relatively late-ripening vintage**.

Véraison began on 22-23 July and took place throughout the vineyard in the month of August. The unseasonable weather caused véraison to be slow and spread out.

Harvest started on the 29th of September. The grapes were of **excellent quality**. This was the first time in the estate's history that the natural alcoholic degree was so high: more than 14.4% for Merlot and 12.5% for the Cabernets.

Château Beychevelle 2008 is deeply-coloured and very fruity. The 2008 vintage has turned out to be a very pleasant surprise after the challenges encountered during the growing season.



CHÂTEAU BEYCHEVELLE

TASTING NOTES
2008

This has a slightly brawny edge, but with lush, dark fig sauce, black licorice snap and graphite notes taking on more depth as it airs in the glass. Extra black tea and anise hints flash on the finish. Drink now through 2019.

Wine Spectator – James Molesworth (April 2011)

Very dark crimson. Interesting nose. Vibrant and fresh. Lots of reverberation. Glossy. Sufficient fruit to counterbalance any acidity.

Jancis Robinson (January 2011)

This ageworthy, elegant, well-made Beychevelle displays copious red and black cherry fruit notes intertwined with dusty, loamy soil and oak undertones, and impressive intensity as well as length. Give it 1-3 years of cellaring and enjoy it over the next 15-18 years.

E-robertparker – Neal Martin (January 2011)