CHÂTEAU BEYCHEVELLE

2011 VINTAGE

2011 Harvest dates
From September 14th to September 29th

Production area
72.2 ha in AOC Saint Julien

Yield
39,5 hl/ha

Blend
Cabernet Sauvignon 47%
Merlot 47%
Cabernet Franc 4%
Petit Verdot 2%

2011, one of the hottest years on record

The weather was very warm and dry during the first part of the 2010-2011 growing season, until June.
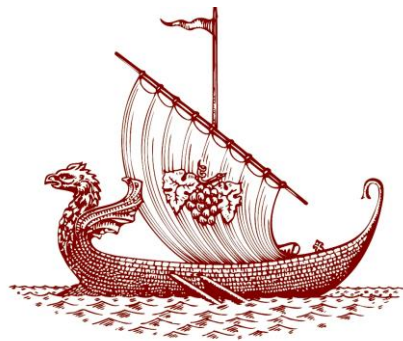
High spring temperatures stimulated phonological development, which was ten days ahead of the previous year.
Although véraison in the first berries took place very early, **ripening was slow** due to dry weather. However, the cooler and wetter summer months **reduced water stress in the vines**.

The harvest began on September 14th. There was no rush during the 12-day harvest because the **weather was very fine** during the latter part of September.

The grapes were in **excellent conditions** thanks to the **careful work** in the vineyard all year long and a **meticulous sorting** of the grapes.

The 2011 vintage of Château Beychevelle is a very satisfactory quality wine with deep colour and a delicious fruit. It has a perfect balance and a great ageing potential.

CHÂTEAU BEYCHEVELLE

TASTING NOTES
2011

Sweet and a lively black fruit on the nose. Powder-fine but compact tannins. All very closed in at the moment. Obdurate now but has a future.

Jancis Robinson (January 2015)

A textbook St.-Julien, offering tightly layered dark plum, currant and blackberry fruit, with a strong graphite spine and dark tar and mouthwatering pastis notes on the finish. A well-built, confident wine. Best from 2017 through 2027.

Wine Spectator – James Molesworth (March 2014)

Beychevelle appears to have handled the 2011 vintage in an intelligent manner, producing a soft, round, attractive, medium-bodied wine that is well-balanced with excellent equilibrium and lots of soil notes interwoven with black cherry and plummy fruit. This pretty St.-Julien can be drunk over the next decade.

The Wine Advocate – Robert Parker (April 2014)