

CHÂTEAU

BEYCHEVELLE

SAINT ~ JULIEN

VINTAGE 2024

WEATHER CONDITIONS OF THE YEAR

GRAPE VARIETY
CAB. SAUV.

GRAPE VARIETY
MERLOT

BUD BREAK

25th MARS

20th MARS

EARLY

FLOWERING

09th JUIN

02nd JUIN

SLOWED DOWN BY
THE WEATHER CONDITIONS

VERAISON – 1ST BERRIES

25th JUIL

25th JUIL

SLOW

HARVEST

30th 09 AU 09th 10

24th 09 AU 03rd 10

AS THE GRAPES RIPEN

WINTER 2023-2024

The year began with a mild and historically wet winter, which resulted in early budburst from 20th March.

SPRING 2024

The mild, wet conditions favoured the development of the vines and the appearance of the first signs of mildew, particularly on the Merlot. Our teams, present on the field at all times, reacted swiftly to set up a prevention and control programme in the vineyard: green harvesting, de-budding, trellising, early leaf-thinning to improve aeration of the fruit-bearing areas and better penetration of treatments.

The use of techniques such as controlled leaf thinning and grass removal in the plots have helped to keep the vines in good health and ensure that the grapes ripen in an optimal and uniform pattern..

SUMMER 2024

After a rainy start to the summer, although very limited (27 mm in July and 18 mm in August), a sunny August set in with intense heat and dry spells, a situation which was to change on the 29th of August and which would require increased vigilance to counter vine diseases. However, we have remained faithful to our principles by conducting a campaign that does not call into question our environmental commitments.

SEPTEMBER 2024

Sunny days and cooler nights followed one another, but the heavy rainfall made the choice of harvest dates difficult. We had to be patient and watchful to wait for the grapes to ripen properly between the showers, and to ensure that we harvested in good timing to preserve the quality of the crop.

Beychevelle's great terroirs have once again demonstrated their resilience.

THE STRENGTH OF CHÂTEAU BEYCHEVELLE LIES IN ITS TERROIR. IT IS MADE UP OF TWO DEEP, DRAINING GRAVELLY HILLTOPS, WHICH GROW CLOSE TO THE GIRONDE ESTUARY AND OFFER US A UNIQUE MICROCLIMATE, A REAL PROTECTION AGAINST THE CLIMATIC EVENTS OF 2024.

THE HARVEST

We began harvesting on 24th September and finished on 9th October for our Saint-Julien appellation vines, with 10 days of harvesting.

The weather conditions during the harvest, with cooler mornings, helped to preserve the freshness of the grapes harvested with tannins of great finesse and purity.

Right from the first pump-overs, the wines reveal a fine phenolic load, with highly coloured juices, fine tannins and bursting fruit.

Unusually this year, we seem to be discovering phenolic ripeness ahead of technological ripeness.

Our plot-based vat room has allowed each grape variety and each terroir to reveal all its complexity and depth.

Pumping over, R'Pulse and punching down the cap punctuated the days of the cellar team; a 'tailor-made' job that enabled us to gently extract tannins and anthocyanins.

A rigorous selection process has been carried out to create a great Beychevelle 2024.

The Cabernet Sauvignon brings remarkable freshness, with floral and redcurrant notes, round tannins and a well-balanced tannic structure. It is the essential element of this vintage.

The Merlot grape and its aromas of red and black fruit give the wine a lovely freshness on the palate.

The Petit Verdot, perfectly ripe, gives the wine a sparkle with its spicy notes.

UMBROTHERMAL CURVE SAINT JULIEN



ANALYSIS

Château Beychevelle 2024

13,32

TAV % Vol

3,7

AT GH2S04/1

3,57

pH

810

ANTHOCYANINS MG/l

4,3

TANNINS G/l

75

TPI

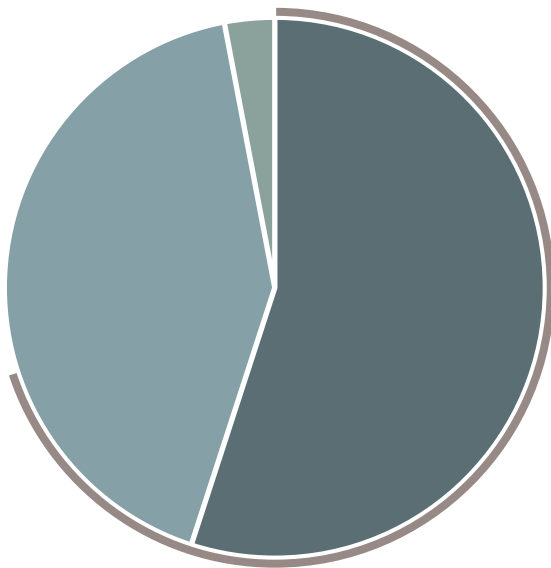
BLEND

3%

Petit Verdot

42%

Merlot



55%

Cab. Sauvignon

70%

New Barrels

TECHNICAL INFORMATION

Its colour

is *brilliant*, *dense* and *dark*, a sign of very satisfactory ripeness.

On the nose

Château Beychevelle is *aromatic*, with hints of blackcurrant and blackberry. The oak level is perfectly tuned.

On the palate

Château Beychevelle 2024 has a *fine, velvety tannic structure*, a lovely *aromatic balance* with notes of red fruit and spices and *plenty of freshness*.

THANK YOU

The 2024 vintage was a particularly demanding year, both in the vineyard and at harvest time. It required peace of mind and careful thought before each decision, a great capacity to adapt, even to resist, as well as unfailing commitment from our teams. Supported by high-performance equipment, they rose to the challenge posed by the vagaries of the weather, harvesting grapes of excellent quality and producing wines of remarkable finesse and balance.

Everyone gave their all to bring this adventure to a successful conclusion and finish the match. Although we were exhausted, we triumphed, certainly by a small margin, but the most important thing is to have won. Well done and a big thank you to everyone!

Philippe Blanc

Château Beychevelle est engagé
depuis de nombreuses années
dans des démarches respectueuses de l'environnement.

CHÂTEAU BEYCHEVELLE
33250 SAINT-JULIEN-BEYCHEVELLE FRANCE
www.beychevelle.com