

BRULIÈRES DE BEYCHEVELLE

2015

Located in the commune of Cussac-Fort-Médoc, in the Haut-Médoc appellation, 5 km south of Château Beychevelle, the Brulières vineyard enjoys a cooler climate, bringing great freshness and a fruity character to its wines.

The 12 hectares of our vineyard are planted exclusively with Cabernet Sauvignon and Merlot grape varieties.

VINTAGE 2015

The 2015 vintage began under classic winter conditions, with weather records (temperature and rainfall) close to seasonal averages. A mild spring allowed for regular bud break, the first factor contributing to the homogeneity of the vine's phenology this year, and harmonious and rapid flowering.

The harvest took place between 22 September and 8 October, with 15 days of actual picking, as weather conditions allowed us to harvest each plot and each grape variety at perfect maturity. The grapes harvested were particularly healthy.

VINIFICATION

Traditional vinification with 18 to 21 days of fermentation and regular pumping over.

Aged in a separate cellar, Brulières de Beychevelle 2015 received the same care and attention as Château Beychevelle.

BLEND

65% Merlot - 35% Cabernet Sauvignon

TASTING NOTE

Very good quality harvest for this elegant vintage. The palate is rich with flavours of cherry, blackberry and liquorice. Best enjoyed young..