

BRULIÈRES DE BEYCHEVELLE

2017

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.

Our 12-hectare vineyard consists exclusively of two grape varieties: Cabernet Sauvignon and Merlot.

VINTAGE 2017

The winter of 2016-2017 was characterised by mild temperatures and very low rainfall.

The rest of the season saw temperate weather, typical of the oceanic climate and conducive to good grape ripening.

The harvest took place over three weeks, depending on the ripeness of each terroir, and was one of the earliest on record, with most of the grapes picked in the second half of September.

As in 2016, our new vat room enabled us to bring out the full quality of the harvest.

VINIFICATION

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

Aged in a separate cellar, Brulières de Beychevelle 2017 has benefited from the same care and attention as Château Beychevelle.

BLEND

85% Merlot - 15% Cabernet Sauvignon

TASTING NOTE

Rich nose and delicate palate with an aromatic richness of ripe red fruits. A hint of liquorice and chocolate.