

BRULIÈRES DE BEYCHEVELLE

2022

Located in Cussac-Fort-Medoc, in the Haut-Medoc appellation, 5 km south of Château Beychevelle, the Haut-Medoc vineyard of Beychevelle benefits from a cooler climate bringing a lot of freshness and fruity character to its wines.

The 12 hectares of our vineyard are composed exclusively of the two grape varieties Cabernet Sauvignon and Merlot.

VINTAGE 2022

The year 2022 began with a relatively cold, sunny winter and a budburst that was close to average.

April was marked by two episodes of severe frost, which impacted our early terroirs. This was followed by a month of record-breaking temperatures in May, resulting in early and rapid flowering

The heat wave that began in spring continued with the driest month of July since 1960.

Temperatures reached 40°, with highs regularly above 30°.

But the vines behaved very well, reminding us of their Middle Eastern origins.

VINIFICATION

Traditional vinification with 18 to 21 days of fermentation and regular pumping over. Aged in a separate cellar for 12 months in 30% new oak barrels, Brulières de Beychevelle 2022 has benefited from the same care as Château Beychevelle.

BLEND

56% Merlot - 44% Cabernet Sauvignon

TASTING NOTES

Brulières de Beychevelle 2022 displays great freshness and a delicate, charming nose with notes of ripe fruit: blueberries, blackcurrants and sweet spices. Harmonious on the palate, with a fresh attack and elegant, silky tannins.