

BRULIÈRES DE BEYCHEVELLE

2023

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 2023

Spring began with a frost on 5 April, which, thanks to our constant vigilance, had no impact on the Château Beychevelle vineyard.

The summer was rather wet, marked by a series of storms that could have been conducive to the development of mildew. However, our effective phytosanitary management and the dedication of our teams enabled us to counteract this and preserve the quality of the harvest.

September was exceptionally hot and sunny, with a late heatwave and average temperatures 4 degrees above the seasonal norm. More than just a notable event, this would prove to be the key to the vintage!

VINIFICATION

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

Aged in a separate cellar, Brulières de Beychevelle 2023 received the same care and attention as Château Beychevelle.

BLEND

40% Merlot - 60% Cabernet Sauvignon

TASTING NOTE

TASTY

Colour Deep purple

Nose Open, expressive, rich and fruity (blackcurrant)

Palate Fresh attack on the palate. Notes of ripe fruit (blackcurrant) and chocolate, with a velvety texture.

This is a harmonious wine with lovely, enveloping, caressing tannins.