



CHÂTEAU

BEYCHEVELLE

SAINT ~ JULIEN

VINTAGE 2025



WEATHER CONDITIONS OF THE YEAR

Grape Variety
CAB. SAUV.

Grape Variety
MERLOT

BUD-BREAK

30. MARCH

26. MARCH

MID-FLOWERING

30. MAY

21. MAY

RAPID VINE
GROWTH

MID-VERAISON

30. JULY

23. JULY

HARVESTS

15. AU 20. SEPTEMBER

5. AU 15. SEPTEMBER

The 2025 vintage follows in the footsteps of the great '5' vintages of the Médoc, characterised by hot, dry conditions. It stands out for its high phenolic concentration, revealing both optimal ripeness and remarkable freshness.

WINTER 2024–2025

The year began with a mild winter, with no significant frosts. The vines entered 2025 in good condition.

SPRING 2025

Hot, dry weather set in quickly from May onwards.

The rainfall in April helped replenish soil moisture, supplemented by reserves carried over from 2024.

The risk of downy mildew proved to be virtually non-existent thanks to dry, breezy weather conditions. The foliage remained perfectly healthy, promoting consistent photosynthesis.

All phenological stages, from budbreak to veraison, were early, with an estimated lead of between 7 and 12 days.

SUMMER 2025

August was marked by ten consecutive days above 35°C, resulting in significant water stress. This led to:

- Reduced berry size
- High anthocyanin concentration
- Rapid ripening of skins and seeds

THE 45 MM OF RAINFALL RECORDED AT THE END OF AUGUST HELPED PRESERVE ACIDITY AND REFINE THE SKINS WITHOUT DILUTION.

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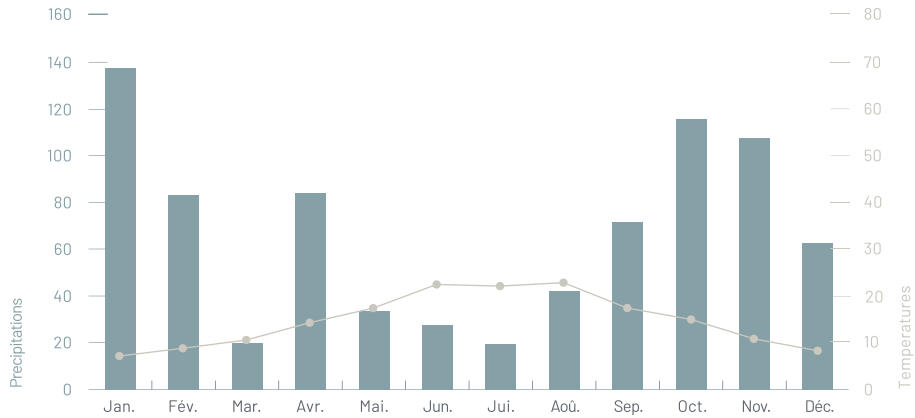
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The Cabernet Sauvignon brings freshness and a lovely structure to the wine.

The Merlot stands out for its vibrant fruitiness.

The Petit Verdot reveals enveloping spicy notes.

UMBROTHERMAL CURVE SAINT JULIEN



■ St Julien Beychevelle Ch Bevch- Precipitations 2025 (mm)

● St Julien Beychevelle Ch Berch -Temperature Mov 2025 (°C)

ANALYSIS

Château Beychevelle 2025

13.5

TAV % VOL

3.8

AT GH2S04/L

3.6

PH

869

ANTHOCYANINS MG/L

4.6

TANNINS G/L

80

TPI

BLEND

5%

Petit Verdot

43%

Merlot



52%

Cab. Sauvignon

70%

New oak barrels

TECHNICAL INFORMATION

Its colour

bright, with almost black reflections.

On the nose

The wine opens with an intense note of ripe fruit. Aromas of black cherry and wild blackberry dominate, supported by a spicy backbone and notable aromatic complexity. With aeration, an elegant floral hint of rose emerges, adding refinement and depth to the bouquet.

On the palate

Château Beychevelle 2025 displays a full-bodied, structured palate, driven by a lively, fresh attack that immediately brings precision. The tannins, assertive yet perfectly integrated, reveal a silky texture. The balance between density and tension is remarkable.

The fruit retains great charm throughout the tasting, while spicy and subtly chocolatey notes develop on the mid-palate. The overall impression is one of finesse and precision.

Long and seductive, the finish stretches out on a fine freshness, confirming the wine's elegance, with its silky texture and aromatic precision leaving a lasting impression.

2025 is a vintage best understood through the vineyard.

The mild winter encouraged the vines to bud early. The dry spring helped to maintain perfectly healthy foliage. Photosynthesis was continuous, laying the foundations for uniform ripening. The year seemed relatively straightforward to manage, especially compared to the previous one.

August, marked by ten days with temperatures above 35°C, caused significant water stress. The berries remained small and concentrated, with remarkable anthocyanin synthesis and rapid phenolic ripening.

The 2025 vintage now displays a deep colour, a dense and precise tannic structure, and tension.

It is a concentrated, balanced vintage, true to Beychevelle's identity: powerful and harmonious.

The expected surprise of this vintage, a result of the excellent weather in 2025: a promising harvest in 2026!

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