

ASPIRANT DE BEYCHEVELLE

SAINT JULIEN



CELLARING AND SERVING

- 17° C
- 4 - 10 years
- 13.5% vol
- 2 hours

TASTING NOTES

Fruitiness and freshness are this wine's main characteristics. A harmonious palate, with some bright spicy notes and subtle tannins.

FOOD/WINE PAIRINGS

Veal filet mignon or rib of beef cooked over vine shoots.

VINTAGE FOCUS: 2017

Climate

2017 was a rare, demanding and consistent vintage

- Faced with the dreadful episodes of frost experienced in most of the Bordeaux vineyards, the Grands Terroirs of Château Beychevelle have demonstrated their full potential.
- Overlooking the Gironde and protected by this benevolent watercourse, Château Beychevelle's vines have benefited from a unique microclimate that saved them from the frost.
- The rest of the season went by in the temperate conditions characteristic of the oceanic climate and conducive to the full ripening of the grapes.

Vineyard management

- Vines managed using sustainable methods
- No herbicides are used
- ISO 14001 certified production

Vinification and Blending

- Plot-by-plot vinification process
- Gravity-fed into vat – cap punching and pumping over
- Tailor-made vinifications according to the characteristics of each plot of vines. Our aim is to obtain the finest expression of the terroirs in order to produce outstanding wines while respecting their individual identities.
- Ageing in vat and French oak barrels for 12 months

HARVEST DATES

18th September – 3rd October

BLEND

46% Merlot
48% Cabernet Sauvignon
4% Cabernet Franc
2% Petit Verdot

TERROIRS

Garonne gravel over gravelly-clay subsoils

OUR EXPERTS SAY



*Philippe Blanc
Manager*



*Romain Ducolomb
Technical Manager*

"The 2016 was the first vintage produced in Château Beychevelle's new vat room. Modern and innovative, this new, high-performance technical facility enables the grapes from Château Beychevelle's vineyards to express their full potential. Each vine has its place in this vat room designed for the vinification of grapes from individual plots. Château Beychevelle's wines now have an extra dimension with more precise lines and a grander scale. The wines are more powerful, but the power is contained and wrapped in a voluptuous, silky mouthfeel. By combining innovation and tradition, Château Beychevelle is demonstrating its 'haute couture' savoir-faire"

www.chateaux-castel.com
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