



# ASPIRANT DE BEYCHEVELLE

SAINT JULIEN

## VINTAGE FOCUS: 2016

### Climate

2016 – A late vintage, but a stunning one for Médoc wines.

- A mild, very wet winter. 6 months of constant rain made growers understandably anxious.
- Spring was cold and damp, and with it came the threat of mildew. Budbreak was relatively uniform, taking place at the end of March, and was followed by rapid, abundant flowering.
- Summer seemed endless, and was very dry from June onwards. 3 months with not a drop of rain saw off any risk of fungal disease, but also slowed vine growth. The threat of hydric stress was offset by ground water reserves retained in the soil after a very wet winter. Bunch closure was complete by July 20th.
- Towards the end of the season, days remained relatively warm while nights were cool, encouraging grapes to reach their optimum ripeness. Light rainfall promoted a good balance of sugar to acidity. Harvests were late (around the beginning of October) and lengthy, but went off without a hitch. This worked well for the Cabernet Sauvignons - the Médoc's top varietal - in particular, as they positively flourished in the long, sun-drenched days of the ripening season

### Vineyard management

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

### Vinification and Blending

- 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.
- Gravity-fed into vat – cap punching and pumping over
- Partial ageing in French oak barrels for 12 months
- The wine is then fined using egg whites with traditional racking using a candle ("à la bougie").

### HARVEST DATES

3<sup>rd</sup> october – 18<sup>th</sup> october

### BLEND

Merlot 65%  
Cabernet Sauvignon 35%

### 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"

## CELLARING AND SERVING

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

## TASTING NOTES

Aspirant de Beychevelle reveals a fresh, succulent character.

On the nose we find a bouquet of red fruit complemented by a few spicy notes.

The harmonious palate with its silky mouthfeel shows the characteristic elegance of the wines from Château Beychevelle

## FOOD/WINE PAIRINGS

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

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