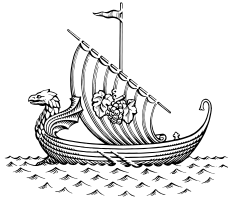


VINTAGE 2023



CHÂTEAU

BEYCHEVELLE

SAINT ~ JULIEN



GRAPE VARIETY
CAB. SAUV.

GRAPE VARIETY
MERLOT

BUD-BREAK

1ST APRIL

25TH MARCH

EARLY

FLOWERING

25TH MAY

20TH MAY

ACCELERATED BY ABOVE-NORMAL
SPRING TEMPERATURES

VÉRAISON - 1ST BERRIES

20TH JULY

11TH JULY

SLIGHTLY EARLIER THAN USUAL.
THIS TREND WILL CONTINUE UNTIL THE HARVEST.

HARVESTS

20TH SEPT TO 6TH OCT

13TH SEPT TO 25TH SEPT

EARLY HARVESTS,
HOT TEMPERATURES FROM MID-AUGUST ONWARDS

SPRING 2023

The spring began with an episode of frost on 5 April which, thanks to our constant vigilance, had no impact on the Château Beychevelle vineyard. This was followed by hot, dry weather which augured well for an early vintage.

SUMMER 2023

A rather wet summer, punctuated by a series of stormy spells, could have been favourable to the development of mildew. But thanks to our good plant health management and the commitment of our teams, we were able to counter it and preserve the quality of the harvest.

SEPTEMBER 2023

September was an exceptionally hot and sunny month, with a late heatwave and average temperatures 4 degrees above seasonal normals. More than just a highlight, this will be the key to the vintage.



THE STRENGTH OF CHÂTEAU BEYCHEVELLE LIES IN ITS TERROIR. IT IS MADE UP OF TWO DEEP, DRAINING GRAVELLY HILLTOPS, WHICH GROW CLOSE TO THE GIRONDE ESTUARY AND OFFER US A UNIQUE MICROCLIMATE, A REAL PROTECTION AGAINST THE CLIMATIC EVENTS OF 2023.

THE HARVEST

From 13 September, we welcomed a generous harvest. This was the longest harvest in the history of Château Beychevelle, with 17 days of picking spread over 4 weeks. The very good health of the grapes meant that we were able to take breaks on rainy or hot days.

Our emblematic grape varieties have reached excellent maturity and are at their very best.

Cabernet Sauvignon brings density and power. The increase in the proportion of Cabernet Sauvignon is confirmed in the Château Beychevelle 2023 blend. This is our highest percentage of Cabernet Sauvignon ever!

Merlot, with its juicy red fruit, coats the tannins and adds silkiness to this wine.

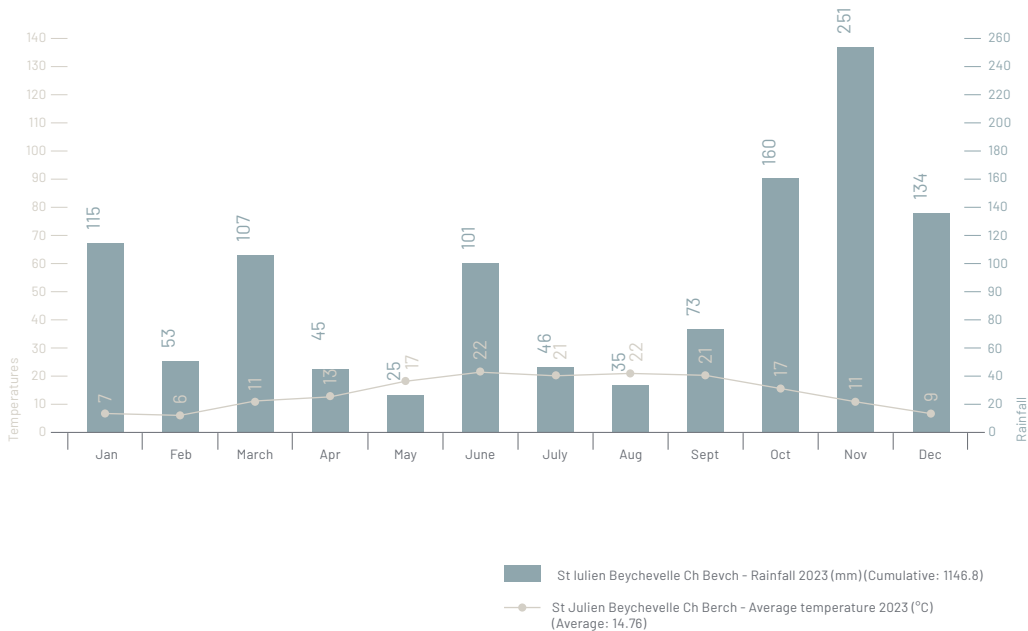
The Petit Verdot adds a sparkle to the blend.

This combination gives our Château Beychevelle 2023 remarkable depth and complexity.





Château Beychevelle: 2023





CHÂTEAU BEYCHEVELLE 2023

13.33

TAV % Vol

3.8

AT gH2SO4/l

3.67

pH

750

ANTHOCYANINS MG/l

4.58

TANNINS G/l

77

TPI

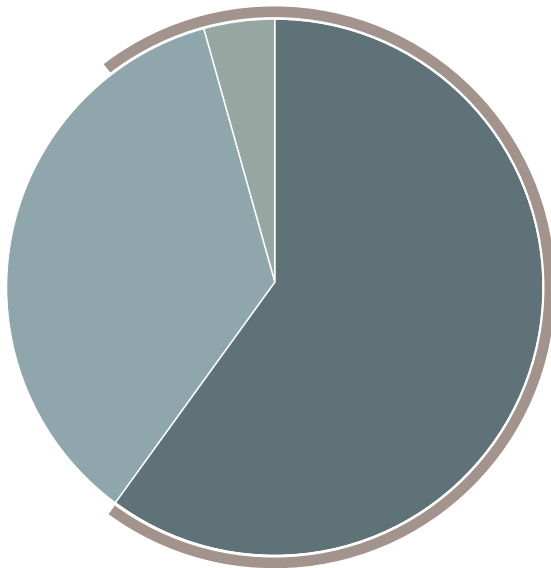


4%

PETIT VERDOT

35%

MERLOT



61%

CAB. SAUVIGNON

70%

NEW BARRELS

Balanced

Château Beychevelle 2023,
a harmonious balance of power
and elegance.

Elegant

Château Beychevelle 2023
once again stands out for its
finesse and elegance. It has
a silky texture on the palate,
with mellow tannins and
a velvety feel.



Racy

Château Beychevelle 2023 has a generous texture on
the palate, with an exceptional concentration of red
and black fruit of red and black fruit and hints of spice.



Its colour

is a deep and *opulent purple* that heralds the great *intensity* of its wine

On the nose

Soft woody notes blend delicately with *lightly smoky fragrances*. *Black fruit* aromas add a fruity dimension. Blackberries echo the black cherries. It's bewitching!

On the palate

The attack is lively and fresh, revealing *generous fruitiness* in harmony with *woody vanilla nuances*. The elegance of Château Beychevelle is confirmed once again in 2023 with *floral notes of violets*. The texture is remarkably fine, caressing the palate with subtlety.

Its racy character is expressed through assertive *tannins* that lengthen the finish. They bring power, density and tension to the whole.

On the finish, a slight *acidic note* adds length to this harmonious balance. This is a very beautiful Château Beychevelle.



Château Beychevelle has been committed

FOR
MANY YEARS

IN MEASURES THAT RESPECT
THE ENVIRONMENT

CHÂTEAU BEYCHEVELLE
33250 SAINT-JULIEN-BEYCHEVELLE FRANCE
www.beychevelle.com