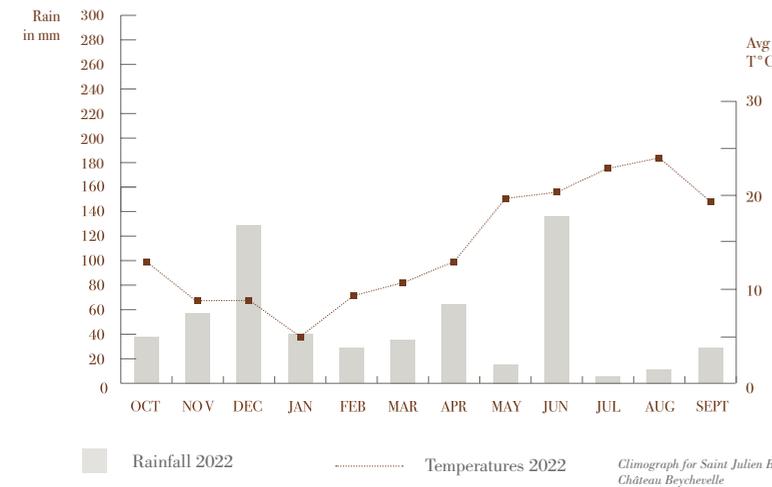


CLIMATIC CONDITIONS

STADES	CÉPAGES	
	Merlot	Cab. Sauvignon
Bud break	25 th March	1 st April
Flowering	15 th May	20 th May
Veraison 1 ^{eres} baies	8 th July	13 th July
Harvest	12–20 th September	19–29 th September



A RESILIENT VINEYARD

The year 2022 started with a rather dry and cold winter which resulted in a bud break on 25 March.

Capricious weather set in at the beginning of spring with an intense frost episode on 3rd and 4th April which, this time, impacted our early terroirs. This was followed by a month of record temperatures in May, resulting in early and rapid flowering.

The stormy rains of June were not sufficient to replenish the water reserves.

The heat wave that began in the spring continued with July being the driest month since 1960. The mercury went crazy with temperature peaks of 40°C and maximums regularly above 30°C. But our old vines showed their resilience by adapting to a particularly hot and dry summer. They reminded us of their origins in the Middle East and Mesopotamia where, under arid climates, they express themselves remarkably well by producing high quality grapes.

HARVEST 2022

The harvest took place very early from 12th to 29th September, in excellent conditions. The berries harvested were small and concentrated in tannins, with thick skins. The harvest was of extraordinary quality and freshness thanks to the concentrated acids linked to the dry climatic conditions.

BLEND OF CHÂTEAU BEYCHEVELLE

Cab. Sauvignon	54%
Merlot	42%
Petit Verdot	4%
% new barrels	70%

ANALYSIS

ABV	14
TA gH2SO4/l	3.5
pH	3.85
Anthocyanins mg/m	840
Tannins g/l	4.52
ITP	78

OUR FIRST IMPRESSIONS

Château Beychevelle 2022 has a very dark colour with black tints, a sign of good maturity. Its attack is fresh and elegant. It is a rich and generous wine, with tannins of controlled power and a perfect balance between richness and freshness. Very good length on the finish.

2022 joins the list of great vintages produced at Château Beychevelle.

2022 is the vintage of paradoxes!

The wines are very fresh, with notes of fresh fruit, despite a climatic year marked by great drought and heat waves.

The Merlots, among the finest ever harvested at Château Beychevelle, are bursting with freshness!

We have produced concentrated wines with perfect balance.

I am extremely enthusiastic and convinced that the 2022 vintage will join the long list of great vintages produced at the estate.

Philippe Blanc

~ CHÂTEAU BEYCHEVELLE ~ THE ART OF LIVING WINE ~

Powerful
Elegant
Fresh
Generous
Paradoxal

For many years,
Château Beychevelle has been committed
to ensuring environmentally-friendly practices.

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



VINTAGE 2022

Rigour
Passion
Commitment
Generosity
Precision