



## SAINT-JULIEN 4ÈME GRAND CRU CLASSÉ

**THE ESTATE:** Known as the "Versailles of Bordeaux," Chateau Beychevelle is located in the St. Emilion appellation. It was originally constructed in 1565 by Bishop François of Foix-Candale, after which it came into the possession of the Duc d'Eperon, Admiral of France at that time. Whenever a ship passed close by the estate, the Duke demanded that they "Baisse-Vaille," or "lower their sails" to show their respect to the him. This eventually evolved into "Beychevelle," which has been the name of the Chateau ever since.

**THE VINEYARD:** The estate covers an area of 250 ha, of which 90 ha are planted with vines. The closeness of the Gironde river has a protective, regulating effect on the climate that is vital for the production of exceptional wines. The vineyard is planted with 52% Cabernet Sauvignon, 40% Merlot, 5% Cabernet Franc, and 3% Petit Verdot. Plant density is about 8,300 to 10,000 vines/ha. On average, the vines are 30 years of age.

**THE SOIL:** The terroir consists of deep Garonne gravel from the Gunzian period, ideal for Cabernet Sauvignon.

**VINIFICATION:** The wine is vinified in a combination of temperature controlled, stainless steel, and concrete vats. Malolactic fermentation takes place in tank. It is then aged in an average of 50% new French oak barrels for about 18 months.

**2009 REVIEWS:** "The finest Beychevelle since the 2003 and probably since the 1982, Beychevelle's 2009 is opaque purple in color, with a beautiful, floral nose intermixed with black currant fruit, licorice, cedar wood and Christmas fruitcake. Full-bodied yet still elegant and pure, this wine has velvety tannins, a broad, savory mouthfeel, and a very long finish. There is plenty of tannin behind the extravagant fruit, glycerin and texture of this wine, but it is largely concealed." -**93pts**, *Wine Advocate*

