Wijnfiche

Château Beychevelle - 4e G.C.C. | St. Julien
France (SAINT-JULIEN) — 2018

Vinification

Weather conditions during the harvests were ideal. Each plot was picked at optimal ripeness and vinified individually in our new vat room that is perfectly suited to plot-by-plot vinification.
The blend embraces the four classic grape varieties of the Bordeaux region, in proportions that uphold Château Beychevelle's elegant style.

Taste

Beychevelle 2018 can be characterized by two words: Harmony and Concentration. This vintage presents a balance rarely achieved at this stage. A bouquet of well-ripened red and black fruit invites us to sample the intense, harmonious palate. Very silky tannins accompanied by fruit bursting with freshness and concentration. 2018 will join the list of Château Beychevelle's truly exceptional vintages.

Food pairing

Meat - red | Steak | Game | Cheese

General information

Type: Red wine
Grape varieties: Merlot (50%), Cabernet Sauvignon (41%), Petit Verdot (6%)
Viticulture: Sustainable/HVE
Storage (years): > 10
Serving temperature: 15-18 °C
Taste profile: Complex with firm tannins

