Wijnfiche

Château Beychevelle - 4e G.C.C. | St. Julien
France (SAINT-JULIEN) — 2019

Vinification

The grapes are harvested by hand. The wine is aged for 18 months in French oak barrels.

Taste

This is a medium-bodied, lighter style from St-Julien. The wine reveals a deep ruby red color with aromas of strawberries, black cherry and leather as well as hints of spiciness and earthy tones. It is a very refreshing and delicate wine, with a long, flavoursome finish and enormous aging potential (up to 15 years).

Food pairing

Meat - red | Steak | Game | Cheese

General information

Type: Red wine
Grape varieties: Merlot, Cabernet Sauvignon, Petit Verdot
Viticulture: Sustainable/HVE
Storage (years): > 10
Serving temperature: 16-18 °C
Taste profile: Complex with firm tannins



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