







Château BEYCHEVELLE 2015

ST JULIEN - 4EME CRU CLASSE

OVERVIEW

Château Beychevelle, a prestigious Cru Classé, is a jewel in the crown of the Médoc. Under Henri III, Beychevelle was the fief of the Dukes of Epernon, Jean-Louis Nogaret de la Valette, Admiral and Governor of Guyenne, powerful figure; according to legend, the boats that passed before his Château had to lower their sails as a sign of allegiance. Hence the name "Baisse-Voile" (lowering of sails), which was to become Beychevelle, and the emblem of the Château, the ship with a prow in the shape of a griffin guarding Dionysus' cellar. Built in the 17th century, reconstructed by the Marquis de Brassier in 1757 and extended by the Heine family at the end of the 19th century, Château Beychevelle has recently been restored to its original splendour. It is today owned by Grands Millésimes de France (Castel and Suntory Groups).

VINEYARD

Soil: Gravel from the Garonne River.

Surface: 74 hectares

Average age of the vineyard: 28 years

Grape varieties: 53% Cabernet Sauvignon / 34% Merlot / 8% Cabernet

Franc / 5% Petit Verdot

MAKING PROCESS

Classical vinification. Ageing for 18 months in barrels, with 50% new oak.

MATCHING FOOD

Serve at 17-18°C with aiguillettes of duck or grilled rib steak, along with braised vegetables. Perfect with a good selection of cheeses.

AGEING POTENTIAL

More than 15 years

AWARDS

Revue Du Vin De France: 17 - 18 | Wine Spectator: 93 | Decanter: 92 | Jeanmarc Quarin: 16 | Jancis Robinson: 17 | Bettane & Desseauve: 18 - 18,5 | Rene Gabriel / Bordeaux Total: 17 | Neal Martin / Wine Advocate: 94 | Wine Enthusiast: 95 | James Suckling: 94 | Jeff Leve/wine Cellar Insider: 94



GREENWOOD

FINE WINE

Est. 1997