



**2018 vintage**

**Saint-Emilion Grand Cru  
1<sup>er</sup> Grand Cru Classé B**

WWW.BEAUSEJOUR-BECOT.COM

**OWNER**

Bécot family.

**CONSULTING OENOLOGIST**

Thomas Duclos.

**2018 PRODUCTION (CASES PER 12 BOTTLES)**

8.800 cases, 105.600 bottles.

**SECOND WINE**

Petit Bécot.

**LOCATION**.....

On the plateau to the west of Saint-Emilion.

SURFACE IN PRODUCTION 17 ha, 24 a, 23 ca.

SOIL Clay-limestone.

DENSITY OF PLANTATION 6.600 plants/ha.

**GRAPE VARIETIES**.....

80 % Merlot, 15 % Cabernet Franc, 5 % Cabernet Sauvignon.

AVERAGE AGE OF THE VINES 45 years.

AVERAGE YIELD 46 hl/ha.

AGEING IN PROGRESS 16 months, 65 % in new barrels,  
35 % in ageing vats, amphora and oak  
cask of 20 hl.

**VINEYARD MANAGEMENT**.....

Bordelaise pruning with two main branches.

Leaf-stripping sunset side.

Light crop thinning.

Hand picking with a selection on sorting tables.

Date of picking: Merlot from 12<sup>th</sup> to 25<sup>th</sup> September, Cabernets 4<sup>th</sup>, 5<sup>th</sup> and 10<sup>th</sup> October 2018.

**VINIFICATION**.....

Plot by plot vinification.

Manual punching down.

Alcoholic fermentation in 70 hl temperature controlled stainless reverse conic steel vats.

Vatting period of 32 days.

Malolactic fermentation in barrels.

Gentle and progressive extractions, use of infusion methods. Maceration protected from air and oxidation, with immersed cap of skin.

**SUGGESTIONS**.....

Leg of lamb with fine spices, beef tournedos, fried mushrooms, potted salmis.



17-19°C



2025-2045



TASTING NOTES

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