

Barrière  
FRÈRES

GRAND BORDEAUX DEPUIS 1932



# AMIRAL DE BEYCHEVELLE

Saint-Julien AOC (2<sup>nd</sup> wine Ch. Beychevelle)

Amiral de Beychevelle is the second wine of Château Beychevelle and sold on **exclusive basis** by Barrière Frères. The name "Amiral" was given to this wine in homage to the château's 17<sup>th</sup> century owner, Duc d'Épernon and Amiral of the French Navy under Henri III. Clearly identifiable to Château Beychevelle, the wine is soft, elegant and fruity with excellent breed. With "Amiral", the objective is to make a wine which can be drunk earlier than the Grand Vin.



#### VINEYARD :

- Varietals : 58% Cabernet Sauvignon, 36% Merlot, 5% Cabernet Franc, 1% Petit Verdot
- Soils: deep bed of gravel on subsoil of clay and sandstone
- Size of the vineyard: 70 hectares
- Age of the vine : 15-20 years
- Planting density: 8 000-10 000 vines / ha
- Average Yield: 45-50 hl/ha
- Harvest : by hand

#### WINEMAKING :

- Vinification: fermented in stainless steel and concrete temperature-controlled vats at 30°C. The vatting lasts between 20 and 25 days.
- Ageing: 14 months (75 % in 12 months barrels previously used for Ch. Beychevelle and 25% in new oak)
- Bottling : at the chateau
- Production : 10 000 to 15 000 cs

#### TASTING NOTES :

Soft, elegant and fruity with excellent depth and breed. With Amiral, the objective is to make a wine which can be drunk earlier than the Grand Vin (with more Merlot). Ideally consumed after 3-7 years of ageing.

#### FOOD PAIRING :

This wine will perfectly accompany flavorful (red or white) meat dishes such as grilled lamp chops, braised shanks and meat stews. Also harmonious with most cheeses like Gruyère, Comté, Cantal, Reblochon, Beaufort ... (avoid Roquefort and arguably Camembert). And of course, will also easily and gracefully accompany more simpler dishes like pizza and/or most barbecued foods.

#### SELLING POINTS :

- Exclusive Barrière distribution
- A striking and highly visible and recognizable label
- Existing international distribution & reputation
- A perfect ambassador to the prestigious Saint-Julien appellation

WINE SPECTATOR : Amiral de Beychevelle 2010 (90pts)

*Offers a juicy feel, offering a lightly roasted cedar frame to the dark plum, blueberry and blackberry fruit flavors, with a ganache-coated finish. Approachable now, but no need to hurry. Best from 2014 through 2024. – James Molesworth*

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