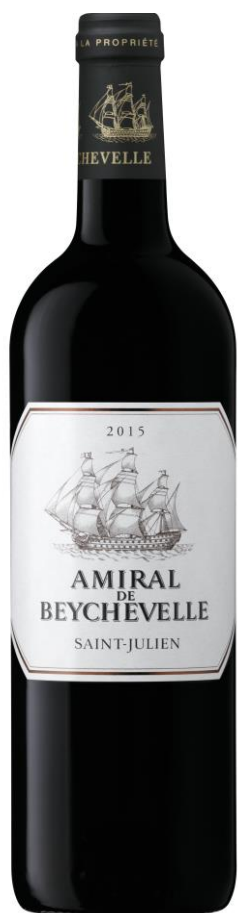




AMIRAL DE BEYCHEVELLE

Saint-Julien AOC (2nd 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 chateau’s 17th century owner, Duc d’Epernon 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 : 57% Cabernet Sauvignon, 43% Merlot
- 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

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.

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

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