



Wijnfiche

Château Beychevelle - 4e G.C.C. | St. Julien France (SAINT-JULIEN) – 2021

Vinification

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

Taste

Château Beychevelle 2021 displays a bright, purple-red colour. It is a generous wine that is surprisingly approachable even at a young age. The nose reveals seductive notes of blackberry, dark cherry and dark chocolate. An exceptional, harmonious Bordeaux: powerful yet smooth, fresh and fruity, with a long finish. A fine expression of a great terroir.

Food pairing

Lamb - chops | Poultry | Steak - grilled | Poultry - filet of wild duck

General information

Type: Red wine

Grape varieties: Cabernet Sauvignon (51%), Merlot (45%), Petit Verdot (4%)

Viticulture: Traditional

Storage (years): ""

Serving temperature: 18 °C

Taste profile: Complex with firm tannins

