



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Château Beychevelle 2023, 4ème Cru Classé Saint-Julien 6 x 75cl

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<b>Price</b>	£360.00
<b>Code</b>	BEYC130

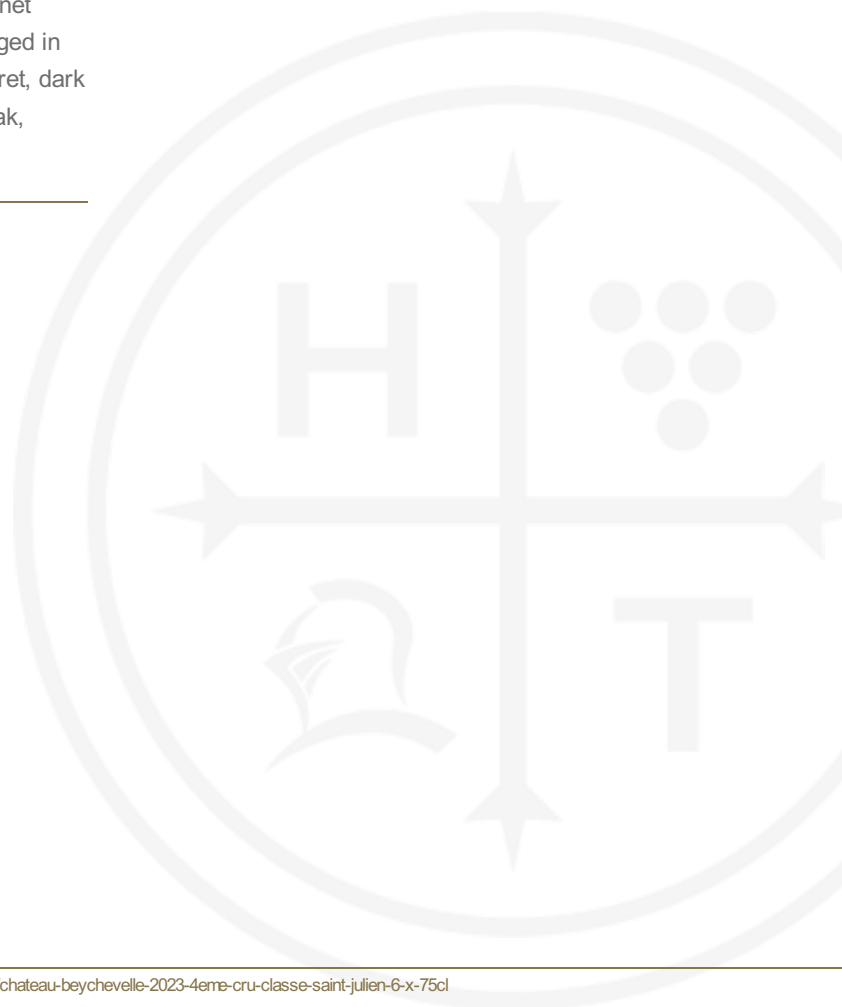
In 2023 Beychevelle used its highest percentage of Cabernet Sauvignon ever in its final blend, 61%, with 35% Merlot. Aged in 70% new oak this is a seriously rich and concentrated claret, dark with creamy cassis, fresh raspberry and notes of sweet oak, coconut, graphite and cedar.

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### Tasting Notes:

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Specification	
<b>Vinification</b>	Harvest dates: 12th September - 6th October. Yields of 50 hl/ha and aged in 70% new oak for 18 months. Alc 13.3%.
<b>Size</b>	6 x 75cl
<b>Drinking Window</b>	Drink from 2033 through to 2043
<b>Country</b>	France
<b>Region</b>	Bordeaux
<b>Area</b>	Saint-Julien
<b>Type</b>	Red Wine
<b>Grape Mix</b>	61% Cabernet Sauvignon, 35% Merlot, 4% Petit Verdot
<b>Genres</b>	En Primeur, Fine Wine
<b>Vintage</b>	2023
<b>Body</b>	Rich, bold and robust
<b>Producer</b>	Château Beycheville
<b>Producer Overview</b>	This is a highly regarded Château under the same ownership as Château Beycheville. Located on the left bank of the Gironde, between the communes of Margaux and Saint-Julien, Château Beaumont draws its finesse and its delicacy from the deep gravels of the best soils of the Haut-Médoc
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Delicious with rare roast beef with seasonal vegetables and yorkshire pudding.