



Château Beychevelle 2025

AOC Saint-Julien, Quatrième Grand Cru Classé, Bordeaux, France

PRESENTATION

Since the Middle Ages, the illustrious owners of Château Beychevelle have endowed it with some of the best plots and have perpetuated over the centuries the tradition that still governs the destiny of this Grand Cru Classé in 1855.

TERROIR

Château Beychevelle, the Versailles of the Médoc, could only produce a wine of excellence. An exceptional vineyard of 90 hectares of deep Garonne gravel, a winemaking tradition dating back to the Middle Ages, and careful selection and aging work allow the wine to reach its perfection. The grape varieties are 62% Cabernet Sauvignon, 31% Merlot, 5% Cabernet Franc, and 2% Petit Verdot.

AGEING

16-18 months in oak barrels (70% new barrels).

VARIETALS

Cabernet-sauvignon 52%, Merlot 43%, Petit verdot 5%

TASTING

"A brilliant, deeply hued wine, the 2025 Château Beychevelle is based on 52% Cabernet Sauvignon, 43% Merlot, and 5% Petit Verdot, and is still resting in 70% new oak. One of the earliest harvests ever recorded at this château, with very tiny yields, it has a ripe, sexy, gorgeously textured style with ripe black cherries, graphite, spicy wood, and dried flowers on the nose. On the palate, it's medium to full-bodied, with a round, layered mouthfeel, velvety tannins, and a blockbuster finish. Hitting 13.5% alcohol with a pH of 3.6, this is a ripe, expressive Beychevelle that will evolve gracefully for 30 years or more. Tasted twice with consistent notes." - Jeb Dunnuck

REVIEWS AND AWARDS

JEB DUNNUCK 96-98
Jeb Dunnuck

vinous 95-97
Vinous

JAMES SUCKLING.COM 95-96
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