



# CHATEAU BEAUMONT

## 2005 Vintage

The weather for the wine-making year was remarkable by its very slight rainfall from the month of November 2004 onwards, with the result that the water deficit reached 40% for the year as a whole. The 2004/2005 winter was cool, with below-average temperatures and a particularly cold February. However, the temperatures remained high through May to July, when 21 days were recorded with temperatures over 30°C. Temperatures from August and September were normal for the season, with cool nights.

Budbreak happened slowly at the beginning of the month of April.

Flowering took place during the second week of June, in good conditions.

Climatic conditions in August were favourable for a well-developed veraison, and the relatively cool nights enabled the grapes to mature well.

The Cabernet Franc, the Petit Verdot and the young Merlot were green-harvested. Leaf-thinning took place for all the Merlot and Cabernet Franc.

Picking began on 26<sup>th</sup> September in the plots of Merlot, and continued until 1st October. After a 4-day break, the other grape varieties were harvested until 12th October. The Merlot presented high average sugar levels, the same being true for the Cabernet Sauvignon which reached levels hitherto unseen.

First tastings revealed very dark, fleshy Merlot with well-rounded tannins, very dark and fruity Cabernet Sauvignon and exceptional Petit Verdot, very bright in colour and well-structured.

With a low yield of 39.55 hl/ha for a production surface area of 107.70 ha, the composition of the 2005 vintage is as follows:

Château BEAUMONT	40% Cabernet Sauvignon
	51% Merlot
	6% Cabernet Franc
	3% Petit Verdot
SECOND WINES	46% Cabernet Sauvignon
Château d'Arvigny, Tours de Beaumont	54% Merlot

Total production : 535 200 bottles (79% grand vin – 21 % second wines)