

# CHATEAU BEAUMONT

## 2005

### HARVEST DATES :

from 26 September to 12 October

### AREA UNDER VINE :

107.70 hectares

### FINAL BLEND :

40% Cabernet Sauvignon

51% Merlot

6% Cabernet Franc

3% Petit Verdot

### PRODUCTION :

- 35,000 cases

- yield 39.55 hectolitres/hectare

## TECHNICAL INFORMATION

Weather during the growing season was very dry. In fact, the scarce rainfall goes back to November 2004, and there was a water deficit of some 40% over the course of the year. The winter of 2004/2005 was colder than average. This was especially true of February. However, temperatures were high from May to July (with 21 days above 30° C), and average in August and September (during which the nights were cool).

Bud break took place slowly in early April and flowering occurred in the second week of June during clement weather.

A sunny month of August encouraged the development of véraison (colour change) and the fairly cool nights were ideal for slow, even ripening.

We did green harvesting in the Cabernet Franc and Petit Verdot vines, as well as the young Merlot, and thinned the leaves on all the Merlot and Cabernet Franc vines.

The vintage started on 26 September in selected plots of Merlot, which were picked until 1 October. After a 4-day pause, harvesting of the other varieties started, and continued until 12 October. The Merlot grapes had a high average sugar level. So did the Cabernet Sauvignon, which broke all previous records.

The Merlot wines proved, from the very first, to be very dark and full-bodied, with round tannin. Vats of Cabernet Sauvignon were also quite dark and very fruity, whereas Petit Verdot proved to be simply outstanding: very deeply-coloured with beautiful structure.

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## TASTING NOTES : CHÂTEAU BEAUMONT 2005

**DECANTER** - June 2006

Score : \*\*\* 16

*“Good concentration and good small berry cassis, shows fragrance, elegance and charm. 2008-15.”*

**TASTED** - Winter 2007/2008

*“Young purplish colour, the nose is very elegant displaying wild berries, cassis and red flowers, very fine palate with a good balance, firm tannins, silky fruit and a long, fresh aftertaste, well made.”*

**DECANTER** - March 2008

Score : 16,4 / 20

*“Very nice, ripe style of fruit. Lots of weight. Promising wine with cru classé proportions. More roundness to come, exciting. 5-10 years.”*

*James John, MW Wine educator*