

CHATEAU BEAUMONT

2006

HARVEST DATES :

from 19th September to 5th October (10 days)

AREA UNDER VINE :

107.70 hectares

FINAL BLEND :

45% Cabernet Sauvignon

55% Merlot

PRODUCTION :

43 500 cases

(yield : 52 hl/ha)

TECHNICAL INFORMATION

2005-2006 was marked by almost normal, relatively even rainfall. After a cold winter (average temperature approximately 2°C below the 30-year average), a normal spring, the months of May, June, July and September saw high average temperatures approximately 3°C above the 30-year average.

Budbreak occurred in the last days of March. Flowering took place during the first week of June and the berries set quickly. Half-veraison was observed around 12th-15th August. This was a year with normal ripening.

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 took place over a 10-day period between 19th September and 5th October. The Merlot harvested between 18th – 25th September proved to have excellent maturity. The Cabernet Sauvignon also did very well.

The Merlot were very dark, fleshy and well-structured and the Cabernet Sauvignon very fruity and lively. Today, this vintage is comparable to 2002.

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TASTING NOTES : CHÂTEAU BEAUMONT 2006

DECANTER -June 2007

Score : 15,5

"Lively blackcurrants on the nose and nicely balanced ripe fruit, clear and clean, quite forward. 2010-2016."

NICO VAN DUYPENBODE - WINE CONSULTANTS OF CANADA

-October 2007

Score : 90

"Full fragrant woods some cranberry currant fruit light chocolate nose and taste has good flavours of chocolate red and black currant fruits matching firm polished wood tannins which all persist long into the aftertaste. Is a nicely balanced flavourful wine that shows a hint of dilution of the fruit in the middle and in the after taste"