

# CHÂTEAU BEAUMONT

## 2007

### HARVEST DATES :

From September 20th to October 15th (12 days)

### AREA UNDER VINE :

106 ha

### FINAL BLEND :

46% Cabernet Sauvignon

52% Merlot

2% Cabernet Franc

### PRODUCTION :

41 500 cases

(yield 43.3 hl/ha)

## TECHNICAL INFORMATION

Rainfall in the 2006-2007 season was 17% below normal levels. February, March and August were the wettest months, while April, September, October and November were the driest. After cold weather in December (morning frosts for the last 20 days in the month), the first quarter was relatively mild, with temperatures approximately 2°C higher than the thirty-year average in January and February. April was very warm, with average temperatures 3.7°C higher than normal. The key climatic factor over the next four months was frequent rainfall, which maintained almost constant high humidity, while temperatures were relatively cool for the season. Sunshine and higher temperatures in the first half of September were not only welcome, but also essential to finish ripening the grapes.

Bud-break for the earliest Merlot took place in mid-March. Flowering in the last week of May gave rapid fruit-set for the Merlot, but more irregular results for the Cabernet Sauvignon. Mid-colour change occurred around August 15th, but, by then, the vines had lost their two-week advance on the normal growing cycle. The constant concern in 2007 was to keep the downy mildew under control, as it flourished under the prevailing weather conditions.

Bunch-thinning was carried out on the Cabernet Franc and Petit Verdot, as well as the young Merlot vines. Leaf-thinning was applied on both sides of the vines throughout the vineyard, to help keep the grapes healthy.

The harvest took 12 days, spread over the period from September 20th to October 15th. The first Merlot were picked on September 20th, and the remainder between September 27th and October 4th. The majority of the Cabernet Sauvignon was harvested between October 8th and 11th, and the last 6 hectares on October 15th.

Colour extraction from the Merlot was very good. The Cabernet Sauvignon were also very fine quality. Château Beaumont 2007 shows lovely fruit with soft tannins, giving the wine good structure. This is an enjoyable wine, best enjoyed relatively soon.

# CHÂTEAU BEAUMONT

2007

TASTING NOTES : CHÂTEAU BEAUMONT 2007

DECANTER - June 2008

Score : 15 / 20

*"Light purple colour. Pleasant fruit in an easy style. Not fully ripe but nice enough.  
2010 - 2015."*

Steven Spurrier