Château Beaumont

2009

HARVEST DATES :
From September 24th to October 13th (10 days)

AREA UNDER VINE :
102 ha

FINAL BLEND :
53% Cabernet Sauvignon
46% Merlot
1% Petit Verdot

PRODUCTION :
42000 cases
(yield 45 hl/ha)

TECHNICAL INFORMATION

After a very wet spring punctuated with violent storms, the summer of 2009 was the driest in the past decade. The 2009 growing season featured generous, above-average sunshine except in the month of April.

Bud break in the first Merlot vines took place at the end of March.

Peak flowering occurred between the 2nd and 10th of June, and peak véraison (colour change) on about the 7th of August for Merlot and the 10th of August for Cabernet Sauvignon. Green harvesting was done in the Cabernet Franc, Petit Verdot and young Merlot vines. Systematic mechanical leaf thinning guaranteed healthy grapes.

The harvest was spread over three weeks, including a one-week interruption between Merlot and Cabernet Sauvignon.

On the whole, the grapes had very high sugar levels and a large amount of malic acid, especially Cabernet Sauvignon.

The 2009 vintage featured very dark, almost black Merlot wines with lots of body, ripe tannin, smoothness, and an overall quality rarely equalled at Beaumont. The Cabernet Sauvignon wines are very deeply-coloured and fruity, with fine, straightforward aromas and no herbaciousness. The very close-knit tannic texture bodes well for a wonderful synergy with Merlot in the final blend. The wines made from Petit Verdot, picked when fully ripe, are also deep in colour and fruity, with beautiful tannic structure.

Château Beaumont

2009

TASTING NOTES : CHÂTEAU BEAUMONT 2009

DECANTER - *June 2010*
Score : 15,5 / 20

"Herbal cassis, grippy and elegant. Classic forward Médoc. 2013-18."

DECANTER - *November 2010*
Score : 15,5 / 20

"Slightly Herbaceous cassis fruit, elegant flavours and good grip. Classic, forward wine with pure fruit. 2013-2018."

WINE SPECTATOR BARREL TASTING NEWS - *April 2010*

"A fruit and clean wine, with chocolate and berry character. Delicate finish.-JS."