

CHÂTEAU BEAUMONT

2010

HARVEST DATES :

29 September to 21 October (9.5 days)

AREA UNDER VINE :

98 ha

FINAL BLEND :

53% Cabernet Sauvignon

43% Merlot

4% Petit Verdot

PRODUCTION :

42 000 cases

(yield 47.25 hl/ha)

TECHNICAL INFORMATION

After a cold and dry winter and start to spring, bud burst took place in the first days of April. The 2010 spring and summer were not particularly hot, with cool nights. June was quite rainy, allowing for good growth of the vine and good development over the following months. Then, until the harvest, the weather was very dry, without any notable storms and without excessive heat. The 2009-2010 season was marked by generous sunshine, above average except for the months of April and May.

We carried out a green harvest on the Cabernet Francs and Petit Verdots, as well as on the young Merlots.

This year the harvest was spread out over a little more than 3 weeks, with a one-week gap between Merlot and Cabernet Sauvignon. The Merlot was picked from 29 September to 6 October, followed by the Cabernet Sauvignon from 15 to 21 October.

The characteristics of this vintage are the very high overall alcohol degrees and total acidity slightly higher than in preceding vintages, which promises good balance for this vintage. First tasting notes before blending: the Merlots very dark, almost black, fleshy with ripe tannins and great smoothness. The different tanks of Merlot are very similar. Cabernet Francs, coloured with a simple structure and rather more successful than in previous years because of their fruit character. Cabernet Sauvignons, very dark and fruity. Clean ripe fruit aromas. Also with very deep intensity of colour, their tannic structure is a little tighter than that of the Merlots, which gives hopes for very positive synergy on blending.

The Petit Verdots were harvested at perfect ripeness. They are highly coloured, fruity and with very good tannic structure.