



### **History :**

The existence of Saint Julien's parish would go raise up to the VIth century for some authors, for the others in the XIIIth century. It was a part of the "archiprêtré" of Moulis. Known under the name of Saint-Julien-de-Reignac, it is during the first half of the XXth century that this village takes the name of Saint-Julien-Beychevelle, so associating the name of the small marina and the hamlet which contributed by its activity, to its wine-producing fame.

### **Wines :**

The wines of the Saint Julien appellation are remarkable by their beautiful color, their bodies, a great richness of sap and especially by their characteristic, pleasant, harmonious bouquet, of delicious one finesse. Some say that they hold to some extent the medium between the character of the wines of Margaux and that of the wines of Pauillac. Like all the high-class wines of the Medoc, in fact wines can age a long time.

### **Vineyard :**

<b><i>Density :</i></b>	9000 vines/ ha
<b><i>Average age of the vines:</i></b>	35 years
<b><i>Soils and subsoil:</i></b>	Gravelly and sandy soil
<b><i>Grape varieties:</i></b>	60 % Cabernet Sauvignon, 30 % Merlot noir, 8 % petit Verdot, 2 % Cabernet franc
<b><i>Blend :</i></b>	50 % Cabernet Sauvignon and 50 % Merlot
<b><i>Vine management:</i></b>	Traditional
<b><i>Guyot pruning :</i></b>	Double cane pruning
<b><i>Harvests:</i></b>	Hand picking in baskets.

### **Wine Making :**

<b><i>Vatting time :</i></b>	3 weeks in epoxy vats
<b><i>Ageing :</i></b>	6 months in Bordeaux oak barrels