

# Beau-Séjour Bécot 2003

**Appellation :** Saint-Emilion Grand Cru. 1<sup>er</sup> Grand Cru Classé B

**Location :** On the plateau to the west of Saint-Emilion, in the ancient parish of Saint-Martin de Mazerat.

**Surface area :** 15 ha 92 a 56

**Soil :** Asteria limestone

**Density of plantation :** 6.250 plants per hectare.

**Grape varieties :**

- 70 % merlot,
- 24 % cabernet franc
- 6 % cabernet sauvignon.

**Average of the vines :** 35 years.

**Vineyard management :**

- Bordelaise pruning with two main branches (Mr Cordeau),
- Leaf thinning carried out twice,
- Crop thinning before colour change,
- Hand picking with sorting of the grapes.

**Average yield :** 27 hl/ha.

**Vinification :**

- Date of picking : from 13<sup>th</sup> to 17<sup>th</sup> September for the Merlots, 25<sup>th</sup> and 26<sup>th</sup> September 2003 for the Cabernets,
- Temperature controlled 80 hectolitre stainless steel vats,
- Plot by plot vinification,
- Manual punching down of the cap of skins,
- Vatting period of 30 days.
- Malo-lactic fermentation in barrels (100 % of the crop).

**Ageing :** The ageing process lasts from 16 to 18 months

- 80 % in new barrels,
- 20 % in second fill barrels.

**Production in 2003 :** 415 hectolitres, making 55 000 bottles, 4 580 cases.

**Owners :** Gérard and Dominique Bécot.

**Consulting oenologist :** Laboratoire Rolland (Jean-Philippe Fort).

**Second wine :** Tournelle de Beau-Séjour Bécot

**[www.beausejour-becot.com](http://www.beausejour-becot.com)**