

CHÂTEAU BEAU-SÉJOUR BÉCOT 1er Grand Cru Classé 2022



Art. Nr.: 1238722

Hersteller: Château Beau-Séjour Bécot, Saint-Émilion

Land: Frankreich

Region (Betriebssitz): Bordeaux

Gebiet (Betriebssitz): Saint-Émilion

Jahrgang: 2022

Rebsorte: Merlot, Cabernet Franc, Cabernet Sauvignon

Reife: bis 2040

Kategorie: Rotwein

Süße: Trocken

Bewertung:

Robert Parker Wine Advocate: 96-98

Decanter: 96

Speiseempfehlung:

Rind: Geschmort/Gedünstet

Käse: Rotschmierkäse

Flaschengröße: 0,75 Liter

Verschluss: Naturkork

Einzelflaschenpreis: € 112.80

Verkostnotiz

ROBERT PARKER - THE WINE ADVOCATE: "With the 2022 Beau-Séjour Bécot, this estate has taken another step up the ranks in Saint-Émilion, producing a wine of breathtaking perfume and harmony that will be worth a special effort to seek out. Wafting from the glass with aromas of wild berries, violets, lilac, raw cocoa and forest floor, it's medium to full-bodied, seamless and complete, with an ample and enveloping core of weightless fruit, beautifully powdery tannins and a long, saline, resonant finish. Recently planted massale selection Cabernet Franc is now producing meaningful yields at this address, so this cépage now represents 22% of the blend, complemented by 2% Cabernet Sauvignon and the balance Merlot. The team harvested only in the mornings, picking Merlot from 5-18 September and Cabernet from 13-23 September, sub-block by sub-block." - William Kelley

DECANTER: "Floral notes on the nose. Tangy and sharp, lively and bright straight away, sweet and sour, so energetic and lively with a mineral grip from the fine, firm, grippy tannins. Lovely precision and almost delicate presentation of fruit. You really feel the mineral, salty, tangy aspect of the fruit, nothing feels overworked, all in balance, really quite thrilling and electric. Great purity and focus. Scintillating yet still with a lovely volume and roundness accented by tobacco, clove, liquorice and cinnamon touches. Really well worked and fresh - this feels very modern with such control to the fruit, tannins, acidity giving overall depth and complexity. Elegant but confident, taking the best density from clay density and freshness from limestone. A very singular charm with this wine. 3.55pH. 10% press wine."