

Château Beau-Séjour Bécot 2019

CSPC# 831548

750mlx12

14.5% alc./vol.

Grape Variety	80% Merlot, 15% Cabernet Franc, 5% Cabernet Sauvignon
Appellation	Saint Emilion
Classification	Premier Grand Cru Classe B in 2006.
Website	http://www.beausejour-becot.com/
General Info	<p>Situated on the St Martin de Mazerat plateau, immediately to the west of the old town, Beau-Séjour Bécot lies in the very heart of Saint-Emilion.</p> <p>This historic vineyards of Chateau Beau-Sejour Bécot have a long and interesting history. Beau-Sejour Becot began life as an estate owned by the monks of St. Martin Abbey in St. Emilion. The monks managed the Bordeaux vineyards at what later become Chateau Canon. They also watched over the vines that were used to eventually create Beau-Sejour Becot.</p> <p>Beau-Sejour Becot found its name in 1787 with the help and idea of a member from the Figeac family. General Jacques de Carles, who was part of the Figeac family said the estate should be called Beau-Sejour Becot. The name stuck! Skipping ahead over 100 years, Pierre-Paulin Ducarpe split the Beau-Sejour Becot vineyards between his two children, giving the chateau, plus other structures along with half his vineyards to his daughter. After she married, she took her husband's name, Duffau-Lagarosse. That marriage gave birth to what we now know of as Chateau Beausejour-Duffau-Lagarosse.</p> <p>In 1924, Chateau Beau-Sejour became the property of Doctor Jean Fagouet. Michel Becot, whose family lived in St. Emilion since 1760 owned Château La Carte since 1929. In 1969, the Becot's purchased Beau-Sejour, renaming it Beau-Sejour Becot. In 1979, the Bécot family enlarged Beau-Sejour Becot with the purchase of 11 acres of Bordeaux vineyards on the Trois Moulins plateau. Since 1985, the property has been managed by his sons, Gérard and Dominique. Gerard's daughter, Juliette Becot is involved in running Beau-Sejour Becot, as well as the family's other properties in St. Emilion and Cotes de Castillon.</p> <p>Michel Bécot retired in 1985, turning over the management of the chateau to his two sons Gérard and Domic. Juliette rejoined them in 2001.</p>
Winemakers	Thomas Duclot consultant.
Vintage	Winter: very mild. Spring: cool. Summer: exceptionally hot and dry. Autumn: very fine start to the season, some rainfall end September.
Vineyards	Situation: on the western plateau of Saint-Emilion, in the old parish of Saint-Martin de Mazerat. Surface area: 16,52 ha. Whole estate: 18,50 ha. Soil: chalk with fossilised starfish. Grape varieties: 70% Merlot, 24% Cabernet Franc, 6% Cabernet Sauvignon.
Vineyards Harvest	Planting density: 6,600 vines per hectare. Average vine age: 40 yrs. Manual harvest from September 18 to October 4. Plot-by-plot selection. Manual sorting.
Vinification/ Maturation	To vinify the wine of Chateau Beau-Sejour Becot, the grapes are table sorted three times. A portion of the grapes are whole berry fermented. Vinification takes place in stainless steel tanks ranging in size from 80 to 100 hectoliters following a 4-day cold maceration. Microbullage is performed during fermentation. Malolactic fermentation takes place in barrel with the first four months spent on the post-malo lees. The wine of Chateau Beau-Sejour Becot is aged in 65% new French oak that comes from five different coopers, and 35% in tanks, amphorae, and casks. The wine is aged in barrel for 16 months. Michel Rolland is the consultant.
Tasting Notes	Dark purple colour with violet hue and almost black core. Aromatic nose reminiscent of raspberries, strawberries and blackberries, hints of liquorice in the background. On the palate, well-structured with ripe tannins, fine acidity. This is a wine with expressive fruit, freshness, and excellent length.



Serve with	Chateau Beau-Sejour Bécot is best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised, and grilled dishes. Chateau Beau-Sejour Bécot is a perfect match with Asian dishes, hearty fish courses like tuna, mushrooms, and pasta as well as cheese.
Production	7,700 cases made
Cellaring	Drink 2025-2050
Scores/Awards	<p>95 points - James Molesworth, Wine Spectator - March 2022</p> <p>94+ points - William Kelley, Wine Advocate - April 2022</p> <p>96 points - James Suckling, JamesSuckling.com - February 2022</p> <p>96 points - Jane Anson, Decanter.com - June 2020</p> <p>97 points - Jeff Leve, thewinecellarinsider.com - March 2022</p> <p>96 points - Antonio Galloni, Vinous - February 2022</p> <p>94 points - Peter Moser, Falstaff Magazine - June 2020</p> <p>97 points - Vert de Vin - April 2020</p> <p>17.5 points - Vinum Wine Magazine (score only) - September 2020</p>
Reviews	<p><i>"This delivers a tumble of ripe raspberry, plum and boysenberry fruit flavors, lined with violet, red tea and sweet tobacco notes that add lift and range. The long, racy, chalk-lined finish leaves a pure feel that's not easy to achieve in this vintage. Merlot, Cabernet Franc, and Cabernet Sauvignon. Best from 2024 through 2038. 7,700 cases made."</i></p> <p>- JM, Wine Spectator</p> <p><i>"The 2019 Beau-Séjour Bécot has turned out nicely, wafting from the glass with aromas of cassis, wild berries, raw cocoa, spices, and loamy soil. Medium to full-bodied, ample, and fleshy, it's deep and layered, with a rich mid-palate that's underpinned by succulent acids and powdery tannins. Located opposite Château Canon on Saint-Émilion's limestone plateau, there's some significant restructuring going on in the vineyards here, and in the cellar, foudres, amphorae and once-used barrels complement new oak: the result is the best wines this estate has produced in the modern era. Best after 2025. Rating: 94+."</i></p> <p>- WK, Wine Advocate</p> <p><i>"Plums, currants, pinecones, mushrooms, and bark on the nose. Some licorice, too. It's medium-bodied with tightly knit tannins. Tight and fresh with fantastic tension and drive. Refined and focused. Spicy and lightly salty at the end. Try in 2026."</i></p> <p>- JS, JamesSuckling.com</p> <p><i>"Rich plum colour. This takes its time to open, is pretty subtle at first, but then explodes in juicy fruit. Clear salinity where you can feel the slate scrape of the limestone terroir, alongside well-expressed aromatics with touches of peony flowers. Elegant and succulent. Second vintage with Jean de Cournaud as technical director. A yield of 46hl/ha. 65% new oak, with a mix of barrels and 20hl casks. 3.77pH. Harvest 18-21 September, with all the Merlots in 3.5 days instead of the usual 11 days (and in fact stretched over one month in 2018), with just 20 minutes from picking to vat. Thomas Duclos consultant"</i></p> <p>- JA, Decanter.com</p> <p><i>"Deep, dark, rich, full-bodied, concentrated, and vivacious, the wine is packed with dark, black, and red pit fruits, crushed stones, chocolate, licorice, flowers, and forest leaf. The wine is powerful, refined, deep and fresh, with a finish that resonates with all of its ripe fruits and a touch of salinity in the long finish. This is their third vintage with Thomas Duclos as the consultant and each year seems to get better and better here. They are certainly on a hot roll at Beau-Sejour Bécot these days! Give the wine a few years in the bottle and enjoy it for at least 2 decades after that. Drink from 2026-2055."</i></p> <p>- JL, thewinecellarinsider.com</p> <p><i>"The 2019 Beau-Séjour-Bécot is a powerful, explosive wine. Dark fruit, chocolate, cured meats and earthy notes lend quite a bit of depth. Compared with its neighbors, Beau-Séjour-Bécot is dark, broad, and broodingly tannic, sometimes more power than finesse. There is plenty of character, though. That much is evident. Beau-Séjour-Bécot speaks with authority as it commands attention."</i></p> <p>- AG, Vinous</p>

Reviews *“Dark ruby garnet, violet reflections, subtle lightening of the edges. Fine precious wood spice, black heart cherries, some liquorice, delicate nougat and figs, attractive bouquet. Juicy, fresh currants, lively structure, fine, supporting tannins, an individual style that encourages drinking, red berry finish. Safe development potential.”*
- Falstaff Magazine

“The nose is elegant, racy, marked by its terroir and offers power (full of finesse), aromatic complexity as well as a multi-layered side. It reveals notes of wild blackberries, crushed small black fruits and small notes of crushed strawberries associated with touches of violet, cornflowers, bright blue berries, tonka bean, slight hints of lilies, violet as well as discreet hints of black tea, camphor, a discreet hint of pepper and vanilla pod. The palate is elegance, very finely tight and offers finesse, delicacy, Gourmandise, a beautiful definition, precision, a pretty shiny fruit, a fine sapidity, precision, tension, a beautiful juicy / pulpy / acidulous fruit, a good finesse of the fat, an almost aerial side as well as a beautiful guideline. On the palate this wine expresses notes of pulpy / juicy blackberry, bright cassis and small notes of raspberry associated with touches of juicy small black fruits as well as hints of liquorice / zan, black tea, slight hints blond tobacco, toasted and a very discreet hint of camphor / dark chocolate. Tannins are elegant, well-built, fine, racy, and finely enveloping. A beautiful wine!”
- Vert de Vin
