

Château Beau-Séjour Bécot 2014

CSPC# 866414

750mlx6

13.5% alc./vol.

Grape Variety
Appellation
Classification
Website
General Info

87% Merlot, 9% Cabernet Franc, 4% Cabernet Sauvignon
Saint Emilion
Premier Grand Cru Classe B in 2006
<http://www.beausejour-becot.com/>

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.

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.

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.

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.

Michel Bécot retired in 1985, turning over the management of the chateau to his two sons Gérard and Domonic. Juliette rejoined them in 2001.

Winemakers
Vintage

Consultant oenologist Michel Rolland

The winter of 2013/2014 was characterized by its dampness and very gentle temperatures, with the lowest number of days of frost (under 10) in the last decade. As a result, bud break was about two weeks earlier than average. The "green tip" stage was observed around 2 April.

However, a drop in temperatures in mid-April and then again in mid-May, resulted in the growth cycle losing its advance. Rain over the spring period was slightly above average, resulting in a significant threat of fungal diseases (mainly mildew and botrytis). Flowering began very slowly in late May. The Merlot vines were in full bloom around 9 June; fortunately, a rise in temperatures enabled an acceleration of the end of the flowering period.

The summer of 2014 was characterized by regular rain, with frequent thunderstorms until the end of August. Temperatures remained generally moderate, except for a few days in the second half of July, which saw peaks of above 35°C. August was relatively cool, with temperatures 1 to 2 degrees below average. The *véraison* (when the grapes change colour) began in mid-July and was spread over more than a month (the Merlot had fully changed colour by 14/08). The real summer did not start until the last week of August, with a very welcome period of high pressure that continued until the harvests, enabling the grapes to reach perfect ripeness and offer the much hoped-for quality that the vintage had promised. No hint of water stress appeared until September and the foliage did not stop growing until relatively late.

The superb late summer brought a significant rise in temperatures and an increased



Vintage	difference between day and night-time temperatures. The quality of the vintage greatly benefited from this magical period between late August and October.
Vineyards	<p>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.</p> <p>Soil: chalk with fossilised starfish. Grape varieties: 70% Merlot, 24% Cabernet franc, 6% Cabernet sauvignon. Planting density: 6,600 vines per hectare.</p> <p>Average age of vines: 40 years.</p>
Harvest	Harvest: by hand. Picked between 3 and 16 October at 28hl/ha.
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 75% new French oak that comes from five different coopers. The wine is aged in barrel for between 18 to 20 months. Michel Rolland is the consultant.
Tasting Notes	There is a wonderful delicacy to this Saint-Emilion red. Tannins are ripe, sweet, and polished with flavors that range from cocoa, licorice, and sweet spices. The freshness in this wine is evident in the lifted finish that is fairly long. A beautiful wine that will age well.
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	4,500 cases made.
Cellaring	Drink 2022-2032
Scores/Awards	<p>93 points - James Molesworth, Wine Spectator - February 2017</p> <p>91-94 points - James Molesworth, Wine Spectator - June 2015</p> <p>93 points - Lisa Perrotti-Brown, Wine Advocate - March 2017</p> <p>91-93 points - Neal Martin, Wine Advocate #218 - April 2015</p> <p>90-91 points - James Suckling, JamesSuckling.com - March 2015</p> <p>93-95 points - Roger Voss, Wine Enthusiast - January 2015</p> <p>16 points - Jancis Robinson, JancisRobinson.com - February 2018</p> <p>15.5 points - Jancis Robinson, JancisRobinson.com - April 2015</p> <p>91 points - James Lawther, Decanter.com - April 2015</p> <p>93 points - Jeff Leve, thewinecellarinsider.com - February 2017</p> <p>91-93 points - Jeff Leve, thewinecellarinsider.com - April 2015</p> <p>83-86 points - Derek Smedley, MW - April 2015</p> <p>94 points - Neal Martin, Vinous - March 2018</p> <p>92 points - Antonio Galloni, Vinous - February 2017</p> <p>90-93 points - Antonio Galloni, Vinous - May 2015</p> <p>93 points - Jeannie Cho Lee MW, asianpalate.com (score only) - March 2015</p> <p>93 points - Vert de Vin - April 2017</p> <p>96 points - Wilfred Wong, Wine.com - April 2017</p> <p>17 points - La Revue du Vin France (score only) - January 2019</p> <p>16.5 points - Bettane & Desseauve (score only) - April 2017</p> <p>17 points - Vinum Wine Magazine (score only) - June 2017</p>
Reviews	<p><i>"This delivers a vibrant core of raspberry and boysenberry preserves, freshened with hints of mint, savory and tobacco, all carried by fine threads of charcoal through the finish. Reveals a lovely tug of sweet earth at the end. Best from 2022 through 2032. 4,500 cases made."</i></p> <p>- JM, Wine Spectator</p> <p><i>"Well-built, with ample ganache and mocha notes out front, matched to ample dark plum, blackberry and fig fruit. Lush and fleshy in feel through the finish, delivering waves of velvety fruit and tannins."</i></p> <p>- JM, Wine Spectator</p>

Reviews

"The 2014 Beau-Sejour Bécot was tasted on two or three occasions. It has a generous and sensual bouquet with ample macerated red cherries, wild strawberry, vanilla pod, and orange sorbet aromas. This is endowed with superb delineation and focus. The palate is medium-bodied with filigree tannin, beautifully integrated new oak, real depth, and focus. You could argue that it needed to demonstrate more persistence on the finish but that would be clutching at straws. There is so much freshness and vivacity in this Saint Emilion that it really is a must-buy."

- LPB, Wine Advocate

"The Château Beausejour Bécot 2014, which absorbed the La Gomerie vineyard in 2012 (I wondered where it had gone...) is a blend of 87% Merlot, 9% Cabernet Sauvignon and 4% Cabernet Franc picked between 3 and 16 October at 28hl/ha. Raised in 60% new oak, it has a very pure, black cherry and iodine-scented bouquet that is well defined with fine mineralité. The palate is silky smooth with layers of new oak that are deftly interwoven into the creamy black fruit. Perhaps I would like to see more terroir coming through, but it does have an irresistible texture, the way it just glides across the mouth. This is one of Saint Emilion's most sensual offerings."

- NM, Wine Advocate

"Solid and tight with tangy acidity and tannins. Full bodied and chewy."

- JS, JamesSuckling.com

"93–95. Barrel Sample. While this powerful wine does have considerable over-extraction, it also has swathes of ripe berry fruits. There is enough fruity richness that it should eventually dominate the tough structure and harmonize; it just needs time."

- RV, Wine Enthusiast

"Tasted blind. Light, lively nose. Very fresh attack. Not the most concentrated but arguably all the better for that. Though a tad stringy on the end. Drink 2022-2034."

- JR, JancisRobinson.com

"Dark crimson. Sweet, juicy but a little bit formless. Fruit juice rather than wine? Astringent finish and no great concentration. Drink 2020-2028."

- JR, JancisRobinson.com

"Fragrant, floral, dark fruit notes. Tender tannins and freshness on the palate. Supple texture. Long, clean finish. Well-handled extraction. Drink: 2022-2035 "

- JL, Decanter.com

"Round, soft, silky tannins, ripe, fresh, sweet, cherries, smoke, licorice and espresso on the nose, a fresh, mineral driven, red berry finish, create a delicious, age worthy treat. The wine was produced from a blend of 87% Merlot, 9% Cabernet Sauvignon and 4% Cabernet Franc."

- JL, thewinecellarinsider.com

"Earthy, truffle, black cherry and licorice scents are found on the nose. On the palate this wine serves up a luxurious, plummy, cocoa and mineral-filled finish."

- JL, thewinecellarinsider.com

"Both nose and palate have an opulent richness with lots of fleshy sweet fruit. It seems to dry in the middle the tannins obvious the back palate slightly dusty the finish short and drying. 2018-27"

- Derek Smedley MW

"The 2014 Beau-Séjour Bécot has a concentrated nose of blackberry, raspberry and briary, the oak nicely integrated though it clearly needs time to open. The palate is medium-bodied with supple tannin, caressing and silky smooth in the mouth with quality new oak. This feels very harmonious with a lightly spiced, cedar-tinged finish that lingers in the mouth. What an outstanding performance. Tasted blind at the annual Southwold tasting. 2022 – 2044."

- NM, Vinous

Reviews

"The 2014 Beau-Séjour Bécot is an attractive, open-knit Saint-Émilion that will drink well with minimal cellaring. Dark and powerful, with well-judged extraction, the 2014 possesses striking balance. Mocha, spice, torrefaction, and new leather meld around the expressive, inviting finish. There is a lot to like."

- AG, Vinous

"The 2014 Beau-Séjour Bécot emphasizes silkiness and finesse while conveying an overall impression of understated grace. Nuanced and super-expressive on the palate, the 2014 should offer a long drinking window of pure pleasure. Attractive scents of iron, smoke, herbs and tobacco add nuance on the close."

- AG, Vinous

"The nose is fine and elegant. It reveals notes of black fruit associated with a few notes of ripe red fruits as well as slight notes of spices and toasted notes. The palate is fruity, fresh, fat, mineral, elegant and offers a beautiful silky matter and a nice tension. On the palate this wine expresses notes of wild strawberry, strawberry, raspberry, and plum associated with slight hints of mocha. Tannins are fine, numerous and elegant. Good length."

- Vert de Vin

"A stunning effort, the 2014 Château Beau-Séjour Bécot deftly combines extraction with elegance. Over the last three decades, the winery has sometimes produced wines that were just a bit too concentrated. In this vintage, they have done what it took in both the vineyards and in the winery and made a wine that has reached another level. Showing beautifully ripened red fruit flavors, an accent of sweet oak, and a suggestion of violets, I would pair it with a crown roast of lamb. (Tasted: January 27, 2017, San Francisco, CA)"

- WW, Wine.com
