

Château Beau-Séjour Bécot 2017

CSPC# 831548

750mlx12

13.5% 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

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 Becot has 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

Thomas Duclot consultant.

Vintage

Sandwiched between a pair of excellent vintages, 2017 has always been in danger of becoming an overlooked crop.

It will be remembered unfavorably for the great frost that devastated many vineyards. The first such frost since 1991, the 2017 wave was at least a little more selective. While it ravaged the less auspicious terroirs, it left the best plots on the plateau of Pomerol, the high ground in St Emilion and the vineyards closest to the Gironde unscathed. Apart from this freakish weather in April, the growing season wasn't that remarkable. The water table was high after spring and early summer rains, then there was a prolonged drought, but the vines were not tested with excessive heat, and there was sufficient moisture in the soils to sustain photosynthesis. So, for those who survived the frost, 2017 was a relatively straightforward year.

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. Planting density: 6,600 vines per hectare.

Average age of vines: 40 years.

Harvest

Harvest: by hand. Yields: controlled to between 30 and 38 hl per hectare.



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	The palate presents a superbly vivacious structure that emphasizes the brilliance and flavors of the fruit while delicately polished tannins outline the structure's frame. The mid-palate maintains its crispiness and mellowness due to the perfectly balanced acidity. The finish lingers for the longest time. An incredibly elegant and pleasing 2017 vintage, which marks a new era in the evolution of the Beau-Sejour Becot's style.
Production Cellaring	7,083 cases made Drink 2022-2053
Scores/Awards	<p>94 points - James Molesworth, Wine Spectator - March 31, 2020</p> <p>93-96 points - James Molesworth, Wine Spectator - April 2018</p> <p>96+ points - Lisa Perrotti-Brown, Wine Advocate - March 2020</p> <p>92-94 points - Lisa Perrotti-Brown, Wine Advocate #236 - April 2018</p> <p>93 points - James Suckling, JamesSuckling.com - January 2020</p> <p>91-92 points - James Suckling, JamesSuckling.com - April 2018</p> <p>95 points - Roger Voss, Wine Enthusiast - April 1, 2020</p> <p>93-95 points - Roger Voss, Wine Enthusiast - April 1, 2018</p> <p>16.5 points - Julia Harding, JancisRobinson.com - October 2019</p> <p>93 points - Decanter.com - April 2018</p> <p>93 points - Jane Anson, Decanter.com - April 2018</p> <p>94 points - Jeff Leve, thewinecellarinsider.com - April 2018</p> <p>90-92 points - Tim Atkin, MW - timatkin.com (score only)</p> <p>92 points - Neal Martin, Vinous - February 2020</p> <p>92 points - Antonio Galloni, Vinous - March 2020</p> <p>91-94 points - Antonio Galloni, Vinous - April 2018</p> <p>93+ points - Jeb Dunnuck MW - February 2020</p> <p>91-94 points - Jeb Dunnuck MW - April 2018</p>
Reviews	<p><i>"Plush and warm in feel, with velvety plum sauce, raspberry reduction and cherry preserve flavors cruising along, lined with graphite and anise details. A racy edge is buried on the finish, showing a touch of floral lift. Very suave. Merlot, Cabernet Franc and Cabernet Sauvignon. Best from 2022 through 2037."</i> - JM, Wine Spectator</p> <p><i>"Shows a lovely, engaging feel, offering succulent blackberry and cherry compote notes. Delightfully pure, with light echoes of bramble, chalk and anise fluttering through the finish. Silky and refined, this has length to burn"</i> - JM, Wine Spectator</p> <p><i>"Medium to deep garnet-purple colored, the 2017 Beau-Sejour Bécot sails out of the glass with pronounced black cherries, kirsch, baked plums and boysenberries scents plus nuances of bay leaves, star anise and pencil shavings with a waft of roses. Medium to full-bodied, the palate delivers bags of juicy black fruits with a firm backbone of rounded tannins and bold freshness, finishing with great length and purity."</i> - LPB, Wine Advocate</p> <p><i>"The tentative blend of the 2017 Beau-Sejour Bécot is 80% Merlot, 15% Cabernet Franc, and 5% Cabernet Sauvignon. Very deep garnet-purple colored, it opens with an earthy nose of mossy bark, truffles and fertile loam with a core of baked plums, crushed blackberries and black raspberries. The palate is medium-bodied, refreshing and delicately played with energetic fruit and plush tannins, finishing earthy."</i> - LPB, Wine Advocate</p> <p><i>"Some handy depth to the nose here with quality fruit that's evenly ripened. Rich aromas of mulberries lead to similar flavors on the very smooth, juicy and supple palate with plenty of fine tannins. Drink or hold."</i> - JS, JamesSuckling.com</p>

Reviews *"Some very good dark-berry and licorice character to this. Medium body, firm tannins and a juicy finish."*
- JS, JamesSuckling.com

"Freshness blends with a solid tannic structure in this ripe wine. It gives the wine a lift and succulent berry flavors and acidity. That combines with the dry core to promise great aging for a wine that should be ready to drink from 2024"
- RV, Wine Enthusiast

"This wine revels in its soft black fruit flavors. Supported by structured tannins that are already well integrated, it shows touches of wood and spice at the end. This is going to be a generous, fruity wine from 2023."
- RV, Wine Enthusiast

"80% Merlot, 15% Cabernet Franc, 5% Cabernet Sauvignon. Deep crimson. The nose is a lovely mix of lifted dark-fruited freshness from the Cabernets and a riper, sweeter mulberry aroma from the Merlot. Already smooth and slides across the palate. Juicy and fresh with nicely dry tannins on the finish. (JH)"
- JH, JancisRobinson.com

"This has sweet brambly fruit, tight dark chocolate and liquorice through the body of the wine, giving way to uplift on the finish from a mouthwatering juicy slate texture that speaks of the limestone. The oak is evident but smoky and enjoyable, and this is a good quality wine, easily living up to its En Primeur promise and reflecting the work done at this property over the last few years. Drinking Window 2024 – 2040"
- Decanter

"Lovely dark chocolate and fresh mint aromas are followed by a textured, silky and soft palate. It has a slightly gourmet feel, but is very well handled, not overdone. An enjoyable wine, fresh but intense and with great balance."
- JA, Decanter

"Slightly savoury, meaty oak aromas. Fresh black fruit. (Early harvest). Light and elegant, fresh fruit flavours. Balanced and not a monster, not warm. Fresh and long finish. Charming."
- TA, www.timatkin.com"

"Soft, lush, round and polished, the wine has flesh, ripeness, concentration and length. With a strong sensation of underlying minerality, you are also treated to dark chocolate, juicy ripe fruits, sweetness and volume. There is length, depth and a great mouth feel. This is the first vintage with Thomas Duclos as the consultant. It looks like they are on a roll here!"
- JL, thewinecellarinsider.com

"The 2017 Beau-Séjour-Bécot has an elegant bouquet, much more tertiary than the 2016 with sous-bois-infused black fruit mixed with tobacco and light truffle aromas. Fine definition here for sure, much more than in the past. The palate is medium bodied with supple tannins matched with a fine bead of acidity. There is a lovely creamy texture to this Saint-Émilien. Plenty of detailed red fruit towards the finish demonstrates fine substance, if not the persistency of the best recent vintages from this ascendant estate. Still, this is an excellent wine. "
- NM, Vinous

"The 2017 Beau-Séjour-Bécot is attractive, but it is also very much a wine of the old guard here. There is good depth and resonance, but not the detail or expansiveness that is the norm these days. Pretty floral and spice overtones add lovely aromatic presence to this pliant, open-knit Saint-Émilien."
- AG, Vinous

"The 2017 Beau-Séjour-Bécot is dark, dense and inviting, with striking textural richness and fabulous depth. Succulent black cherry, chocolate, new leather, spice and menthol. All the elements fall into place in a soft, beautifully resonant Saint-Émilien from the Bécot family."
- AG, Vinous

Reviews *“Deeply colored, the 2017 Chateau Beau-Sejour Bécot checks in as 80% Merlot, 15% Cabernet Franc, and 5% Cabernet Sauvignon that was 50% destemmed and aged in 65% French oak. This classic, elegant 2017 reveals a deep ruby/purple hue as well as plenty of black cherry and mulberry fruits, solid complexity in its salty minerality, dried flowers, iron, and spice aromatics, medium to full body, a bright spine of acidity, and outstanding length. It doesn't have the flesh or richness of the 2016 (or 2018) yet is classic, pure, incredibly precise, and long. This beautiful wine will benefit from 4-5 years of bottle age and keep for 15-20 years. 93+ “*
- Jeb Dunnuck

“Coming from an incredible terroir located on the limestone plateau just outside the village, the 2017 Château Beau-Séjour Bécot is a medium-bodied, refined, incredibly elegant 2017 that offers awesome notes of crème de cassis, crushed violets, earth, and a saline-like minerality. Winemaker Thomas Duclos compares the 2017 to 2012, saying the wines will put on weight in barrel as well in bottle. Their 2017 is a fresh, vibrant wine and has tons of potential. The blend is 80% Merlot, 15% Cabernet Franc and the rest Cabernet Sauvignon, with the Merlot brought in from the 14th to the 22nd of September, and the Cabernets on October 28 and 29. The wine will spend 16 months in 65% new French oak, with the balance in stainless steel, amphora, and larger oak. Tasted twice.”
- Jeb Dunnuck
