

Chateau Beau-Sejour Becot, Premier Grand Cru Classe(B) St. Emilion, 2014

Iseloomustus

Segu: 87% Merlot, 9% Cabernet Sauvignon ja 4% Cabernet Franc. |

Auhinnad

Wilfred Wong of Wine.com - 96 Points

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) | **Robert**

Parker's Wine Advocate - 93 Points

The 2014 Beau-Sejour Becot 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. |

Tarbimissoovitus

Sobib hästi punase liha ja juustudega. |



Tootegrupp

[VEIN](#)

Päritolumaa

[Prantsusmaa](#)

Piirkond

[Bordeaux](#)

Tootja

[Chateau Beau-Sejour Becot](#)

Bränd

[Chateau Beau-Sejour Becot](#)

Viinamari

[Cabernet Sauvignon](#), [Cabernet-Franc](#), [Merlot](#)

Värvus

[Punane](#)



Maitse	Kuiv
Stiil	Täidlane
Alkoholisaldus	13%
Maht	75cl
Kogus kastis	12
Serveerimistemperatuur	16-18°C
Toidusoovitus	Loomaliha , Ulukiliha