

CHÂTEAU BEAUSÉJOUR

HÉRITIERS DUFFAU-LAGARROSSE

1^{ER} GRAND CRU CLASSÉ
SAINT-ÉMILION

93-95+/100

The 2012 exhibits a black/purple color along with a striking nose of incense, spring flowers, blueberries, blackberries and hints of mulberries and crushed chalk. The sumptuous aromatics are followed by a full-bodied, super-concentrated, rich, layered wine that builds incrementally across the palate, finishing with an explosion of fruit, spice, tannin, glycerin and minerality. While neither as backward nor impenetrable as the 2009 and 2010, the 2012 should be approachable in 4-5 years and keep for 2-3 decades.

A massive, concentrated effort from this great terroir, the 2012 Beausejour Duffau comes from a 16+-acre vineyard located on the clay and limestone southern slopes of St.-Emilion. It was cropped at 23 hectoliters per hectare, and the final blend was 75% Merlot and 25% Cabernet Franc. Only 66% of the production went into the top wine, which boasts 14.3% natural alcohol. Readers can usually count on this cuvee being one of the finest wines of the vintage given the talented team behind it, Nicolas Thienpont, Stephane Derenoncourt, David Suire and Julien Lavenu.

- Robert Parker

The Wine Advocate
n° 206
April 2013

ANTHOCYANES
April-May 2013

Le jeune et talentueux David Suire et l'expérimenté Nicolas Thienpont ont donné à cette propriété un nouvel allant dont il faut féliciter la régularité depuis 3 ans. Même si Jean Michel Dubos réalisait un très bon travail, il faut bien avouer que la régularité n'était pas le fort de la propriété Le nez très Merlot offre des aromatiques superbement fruitées et denses. On ressent le terroir chaud de la croupe de Beauséjour par de fines notes épiciées Le nez est vraiment magnifique et appelle à une rêverie spontanée Bouche suave, délicate, des tanins soyeux et structurants Encore une fois le Cabernet Franc apporte une structure et une longueur incroyable. L'un des grands vins de Beauséjour certes dans un registre plus droit et strict que les précédents mais tout aussi charmeur



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International Wine Cellar-
Bordeaux 2012

17/20

(83% merlot and 17% cabernet franc; 28 h/h production): Opaque purple-ruby. Perfumed aromas of red cherry and sweet spices complicated by rose petal, white pepper and minerals. Then suave and juicy on the palate, offering pure flavors of red cherry jam, raspberry and vanilla nicely framed by lively acidity. Finishes impressively long, with a steely quality and repeating floral notes. The cabernets were harvested very late here, from October 20 through 23. Technical director David Suire told me that this was due to a 15-year-old parcel of cabernet franc vines that had been grafted over from cabernet sauvignon because of the estate's dissatisfaction with the sauvignon's quality. But the grafting caused the vines to ripen even later and it was necessary to wait them out in 2012.

- Ian D'Agata

91-94 /100

winespectator.com

April 8/2013

Quite juicy, with notes of anise, blackberry, blueberry and raspberry all wrangling with one another, while singed wood spice and licorice snap fill out the finish. A touch chewy and briary in the end, but there's ample fruit in reserve

- James Molesworth

Carnet n° 68

April 2013

94-96 /100

- Jean-Marc Quarin

17+ /20

jancisrobinson.com

April 2013

The ripest of the Nicolas Thienpont line-up so far. Ripe sweet cherry. Merlot energy and generosity. Rich but held in check by the finesse of the tannins and the freshness. Lovely and long too. All well judged. But has the firmness and freshness for a good long life. Drink 2017-2025.
(JH)

- Julia Harding



NOTES & COMMENTAIRES - SCORES & COMMENTS

MILLESIME 2012

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SAINT-ÉMILION

16.5-17.5 /20

La Revue du Vin de
France
April 2013

Un vin soyeux, raclé et salin. On retrouve la délicatesse que l'on attendait de ce cru. Les équipes de Nicolas Thienpont ont écarté les parcelles de bas de coteaux pour donner plus de précision et de tension à un assemblage à 87 % merlot. Grande réussite.



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