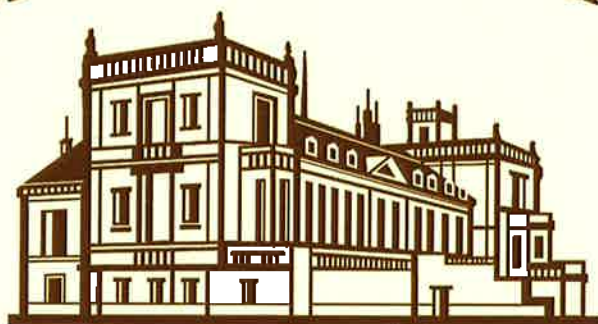


2017 : « *Symphony in 7* »

CHATEAUX & DOMAINES



JEAN-EUGENE BORIE

*Thank you for your visit,*

'The Seven Gates of Jerusalem', a work by the Polish composer Krzysztof Penderecki, had a fine success when it was first performed in Jerusalem on 6th January 1997 by the Bavarian Radio Orchestra under the direction of Lorin Maazel. It had been commissioned by that city to celebrate its third millennium. The seven parts of the work correspond to the seven gates of Jerusalem which should, according to biblical tradition, remain closed until the arrival of the Messiah.

At the presentation of the 2016 Primeurs, in March 2017, some tiresome people turned to their favorite trick of numerical misfortune telling by promising, before the vintage was born, that a vintage with a 7 would be poor. The frosts of early April seemed to make them right.

Fortunately none of this was true. The seven gates of the vintage opened in succession, with some good fortune, to allow a very honorable year, in which the Chinese celebrate our national symbol (the Rooster).

Great determination was needed of these Medocaine Gauls and much courage demanded of that Rooster to emerge from a cold and very dry winter, to recover from the wintry spring, shake off a dry, sunny and moderately late summer before exercising their fighting sprit during the autumn rain. But the vintage is there, in all its glory ... taste it without hesitation: it will tell you very agreeably about our fine land!

## THE VINTAGE OF THE COCK

### The conditions during the 2017 vintage

#### **1. A cold and dry winter**

The Indian summer which we experienced during the 2016 harvest came to an end on 7 November with a first frost. Having started this way, the winter established itself as cold and dry. The months of November, December and January at 6.7°C as compared with an average of 7.9°C were all three below average. January had the coldest temperatures with an average of 3.9°C, almost half the three-year average of 7°C. As far as rainfall is concerned, the winter was very dry with a total of only 150 mm, lower by half than the average, 299 mm of the three previous years.

#### **2. A hot and rainy early spring**

The tendency towards cold and dry weather reverses in February and in March with average temperatures above the thirty year average (+ 0.7°C in February, 1°C in March), and with rainfall exceeding more than 23 mm above the thirty year average in February and 6 mm above the average in March.

This abundant rainfall does not, however, compensate for the water deficit over the whole period of plant inactivity (- 120 mm).

### 3. Dry April followed by a serious period of frost

In April, the tendency changes again with a serious lack of rain and hot temperatures (- 34 mm and +1°C by comparison with the thirty-year average).

The first signs of the renewal of plant activity are found early in March, in the re-plantings of the plateau. Merlot bud-burst occurs between 27 March and 5 April and Cabernet-Sauvignon bud-burst between 3 and 14 April, according to the various areas of our vineyards.

The period of frost of 27,28 and 29 April caused damage according to the terroir: the terroirs of Beaucaillou, located just above the estuary, were once again (cf. 21 April 1991) spared from a particularly biting cold (-5°C in St. Laurent).

### 4. A summer with rain at times but overall dry

The lack of rain and the high temperatures of April continue until the end of June (+ 1.1°C and - 8 mm in May compared to the thirty year average). This trend changes from 25 June, with a period of rain, 100 mm between 25 and 30 June. At the beginning of July the good weather comes back again, but remains chilly. The rainfall is short by 20 mm and the temperature lower by 0.3°C in comparison with the thirty year average. In August the conditions are appreciably the same as in July, with average temperatures of 20°C (- 0.9°C by comparison with the thirty year average and a rainfall deficit of 37 mm.

The very good climatic conditions in May led to a particularly early flowering (in advance by 8 to 10 days), which takes place rapidly, with a good rate of pollination. The flowering occurs in the Beaucaillou vines 27 and 28 May for Merlot, 30 and 31 May for Cabernet-Sauvignon.

In the Lalande Borie and Fourcas Borie vineyards the flowering is between 3 and 6 June for Merlot and between 8 and 10 June for Cabernet-Sauvignon.

### 5. An early vintage, the rain comes in September

After a very difficult start, the vintage is early, with the grapes changing colour between 2 and 4 August, compared to 12 - 15 August in 2016 on the Ducru Beaucaillou plateau.

At the end of a fine and dry summer the September rains give a new life to the vines, completing the ripening of the grapes. These damp conditions increase the risk of grape spoilage, held back by the water deficit of the previous twelve months.

The merlots are picked between 18 and 25 September.

In order to obtain the very best quality in Cabernet-Sauvignon, we carry out, for the first time at Ducru-Beaucaillou, a harvest in two successive pickings. The first is carried out on the plateau vines, on 25 September, the second stretching out until the eve of the rain of 30 September. The last of Cabernet-Sauvignon and Petits Verdot are brought in on 3 October.

## **6. Perfect technological ripeness and high phenolic potential**

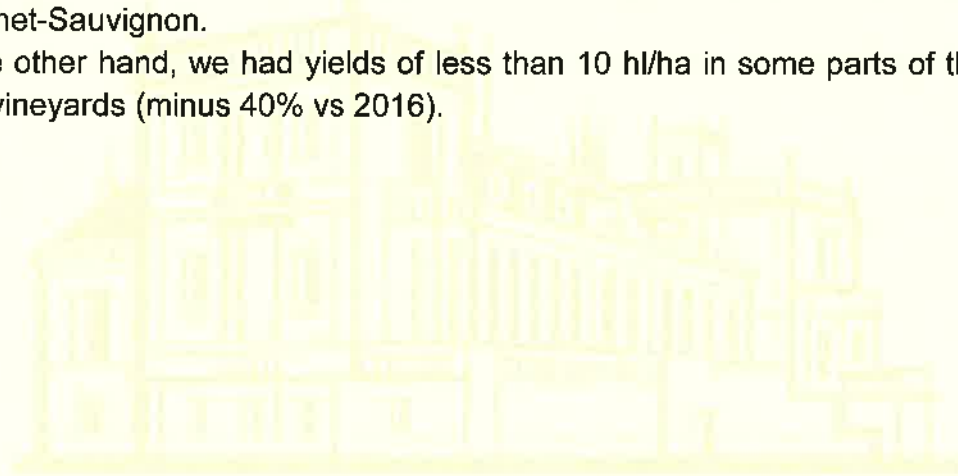
The grapes harvested had perfect technological ripeness and very high phenolic potential, because of the previous three months climatic conditions.

From the point of view of health, the various tools and techniques which we employed was decisive for bringing the best quality of grapes to the vat (hand selection at the vines, hand selection on a sorting table in the vineyard and mechanical and optical selection in the chai).

## **7. Production**

Finally, in so far as production is concerned, the parts of the vineyard not affected by the spring frost gave a satisfactory yield for Merlot and slightly less generous yield for Cabernet-Sauvignon.

On the other hand, we had yields of less than 10 hl/ha in some parts of the Lalande Borie vineyards (minus 40% vs 2016).







## Château Lalande-Borie 2017

### The story:

Château Lalande-Borie was created by Jean-Eugène BORIE in 1970. It occupies thirty hectares, of which twenty-five are vineyards, on the western plateau of Saint Julien, alongside some of the greatest classified growths of the appellation.

### Cellar Master Tasting Notes (March 2018):

**Color** : deep garnet

**Nose** : fruity attack followed by red fruit aromas

**Palate** : generous structure, a spherical wine, great charm, fine finish. Very seductive.

From now on, a wine in its own right, with its own identity, subtle and with style.

### The blend:

- **66 %** Merlot Noir
- **34 %** Cabernet-Sauvignon

### Technical details:

<b>Château Lalande-Borie 2017</b>	
Alcohol by volume	<b>13,36 %</b>
Total acidity (H <sub>2</sub> SO <sub>4</sub> g/l)	<b>3,37</b>
pH	<b>3,75</b>
Phenolic index	<b>70</b>

### Our commitment:

*The sample shown was taken from the definitive selection carried out in the first quarter of 2018.*

*This Lalande-Borie 2017 will be aged for **12 months** in Bordeaux barrels, **30% new**, the rest in barrels which have been used for only 12 months.*

*Barrels of certified French oak, naturally dried outdoors, for a guaranteed minimum of three years.*

*Regular topping up during the first six months, rackings every two or three months for a total of four rackings.*

*Sterile bottling under inert gas. Natural 49 mm corks.*



## La Croix Ducru-Beaucaillou 2017

### The story:

This Grande Réserve is produced on the portion of Ducru-Beaucaillou situated in-land, in the heart of the Saint Julien Appellation, on the Günz Terroir situated on the south slope that face the "Mouline" stream. Our labors in the vineyards, as well as those in the vat-house and cellars, reflect our unequivocal ambition to produce the very finest wines.

### Cellar Master Tasting Notes (March 2018):

**Color** : deep crimson violet

**Nose** : powerful, taut, with hints of black fruit and plums

**Palate** : imposing structure, with great freshness, hint of very polished tannin, attractive elegance, very sound.

### The blend:

- 58 % Merlot Noir
- 39 % Cabernet-Sauvignon
- 3 % Petit Verdot

### Technical details:

La Croix Ducru-Beaucaillou 2017	
Alcohol by volume	13,68 %
Total acidity (H <sub>2</sub> SO <sub>4</sub> g/l)	3,46
pH	3,74
Phenolic index	75

### Our commitment:

*The sample shown was taken from the final selection carried out in the first quarter of 2018.*

*This Grande Réserve 2017 will be aged for **12 months** in Bordeaux barrels, **60% new**, the rest in barrels which have been used for only 12 months.*

*The barrels are of certified French oak, aged naturally outdoors for a guarantee minimum of three years.*

*Regular topping up during the first six months, rackings from the bottom of the barrel every two or three months for a total of four rackings.*

*Sterile bottling under inert gas. First choice natural corks 49 mm.*



## Château Ducru-Beaucaillou 2017

### The story:

The harvesting of Merlot on the Ducru-Beaucaillou plateau began on 18 September and finished on 23 September.

Cabernet-Sauvignon were picked in two successive selections. The harvesting start on 25 September and finished on 30 September.

### Cellar Master Tasting Notes (March 2018):

**Color :** deep, dark purple

**Nose :** a stunning and tight bouquet, very compact, which opens with airing to give a fine fruit with floral notes and a touch of violet. Later, after swirling, there is a touch of graphite.

**Palate :** juicy, tasty, supported by a fine freshness. A captivating wine; a lot of body, very high standard, remarkable length. A very academic construction.

### The blend:

- 90 % Cabernet-Sauvignon
- 10 % Merlot Noir

### Technical details:

Ducru-Beaucaillou 2017	
Alcohol by volume	13.51 %
Total acidity (H <sub>2</sub> SO <sub>4</sub> g/l)	3,47
pH	3,79
Phenolic index	78

### Our commitment:

*The Sample shown was taken from the final selection carried out in the first quarter of 2018.*

*This wine will be aged **18 months** in **new oak barrels**.*

*Our barrels are made from certified French oak, dried naturally outdoors.*

*Regular toppings up are carried out during the first six months of ageing. The wines are raked from the bottom of the barrels every two or three months for a total of seven rackings during the ageing period.*

*Tradition fining with egg whites is carried out in the barrels. The bottling is carried out in sterile atmosphere under inert gas.*

*Only best quality, natural corks 54 mm in length are used. Our bottles are engraved with the name Ducru-Beaucaillou, marked by laser and bear a label which includes a hologram.*