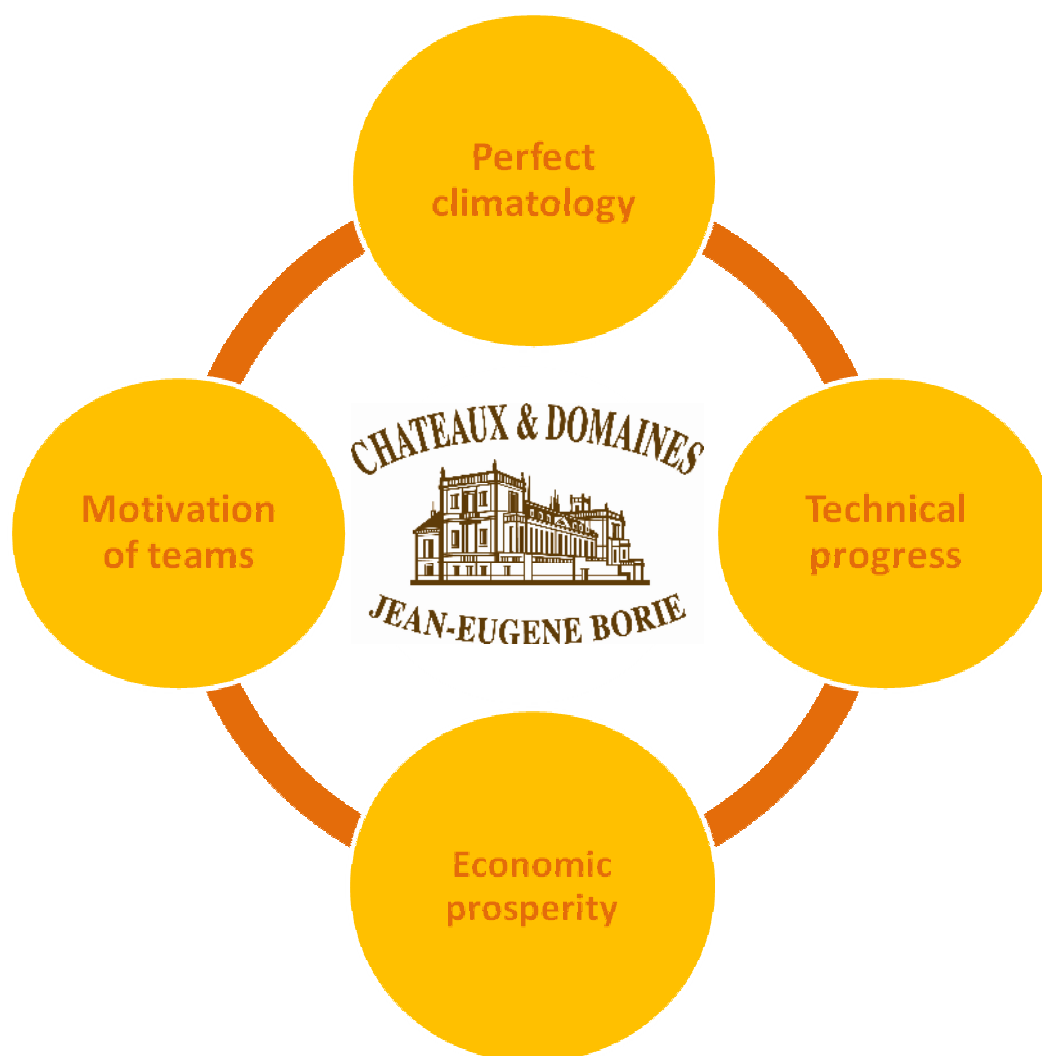


## The 2010 Vintage: Squaring the circle



*Perfect climatology, technical progress, economic prosperity, motivation of teams,  
are brought together in  
a sublime tribute to suavity!*

## *What was up in the vineyard?*

**WEATHER CONDITIONS:** The growth cycle started favourably under good climatic conditions. The weather during the flowering was mitigated, but the vineyards afterwards benefited from an exceptional summer and a perfect late summer.

Better say it now: the climate in 2010 was almost akin to the one that forged such mythical vintages as 2009, 2005, 2000, and even 1982, 1961 or 1945.

### HIGHLIGHTS:

- A rather rigorous winter resulting into a relatively late flowering. Ideal conditions in spring that favoured **the development of superb grape bunches**.
- The rather chilly and rainy months of May and June, which inhibited the flowering (with shatter and millerandage, especially on the merlots). **The harvest was smaller and later than in 2009; pink harvests to eliminate green bunches were mandatory in August; the mixed berry size bunches were entirely sacrificed during the picking process...**
- A very fine summer (especially in August): record sunshine (38 hours more than the average for the last 30 years), without excess of heat, but with a severe drought (the most important in the last 10 years). The strong constraint imposed upon the plant by the water situation at an ideal time in the cycle (the time of the "véraison", when the grape berries start changing colour) resulted **in privileged fructification** to the detriment of growth: these were the perfect conditions for the production of super grapes. The severe drought was also responsible for **very small, very rich, very concentrated berries, weighing well below the average and sometimes even beating the historical record of 2005**.
- After a few life saving rains towards mid-September (25% only of the average for the past 20 years), the late season was very favourable (60 hours of sunshine more than the average – 180 hours – for the past 20 years). It helped bring about a perfect maturity and allowed harvesting in a pleasant mood: the record level of anthocyanins and sugar were promising and the good acidity guaranteed freshness in the wines.

### **THE HARVEST: perfect grapes**

The harvest started with the picking of the Merlots on **the 29<sup>th</sup> of September** and ended on **the 14<sup>th</sup> of October** with that of the last Cabernet Sauvignons.

After all the mixed berry-sized clusters (especially the merlots due to poor flowering) were eliminated in the vineyard, only perfect fruit was brought into the cellars. **The berries, ideally matured and perfectly wholesome, were famously small, sweet to the extreme, and tasty at will.** The skins were firm and very ripe, and the relatively small pips reached a fair level of maturity.

The 2010 Ducru-Beaucaillou distinguishes itself from its forebears **by an analytical richness never equalled so far at the estate.** Although it is as fleshy as its predecessor, it is slightly more stretched and structured. It is above all **a high caste wine. Powerfully concentrated, noble and elegant,** it is luscious, and endowed **with a near infinite persistence. It is a wine that, without ever faltering, accompanies you throughout a tasting entirely dedicated to suavity.**

## Château Ducru-Beaucaillou 2010

The 2010 Ducru-Beaucaillou is composed of

- **90% Cabernet Sauvignon**
- **10% Merlot.**

### Tasting notes – 15th March 2011

**Colour:** profound dark violet robe

**Nose:** notes of black fruits with a hint of spices.

**On the palate:** round and luscious, with an imposing structure, fleshy but nicely buttressed by acidity. Velvety and suave tannins.

**Finish** fleshy and impressively **persistent.**

This wine rebounds constantly during the course of the tasting and seems never inclined to let go. Consider it as a good companion who, without ever faltering, takes you by the hand and walks pleasantly by your side up to the frontiers of the sublime and perhaps even beyond!

### Analysis of the wine:

<b>Ducru-Beaucaillou 2010</b>	
D°	13,95
Total acidity (H2SO4 g/l)	3,51
pH	3,62

### Our commitment:

- *The sample presented to you is taken from the final blend prepared during the first term of 2011.*
- *This wine will be aged 18 months in new oak barrels for **95%** and for the rest in 1-year old barrels. All our barrels are made of French oak (certified origin) that is left to dry naturally outdoors. Regular topping-ups are carried out during the first 6 months of ageing. The wines are racked every two or three months and undergo some seven rackings during the ageing process. They are fined following the traditional method, with egg whites (from biodynamic farming). Bottling is done under sterile conditions; the bottles are sparged with inert gas before and after filling. Only first quality natural 54 mm-corks are used. Our bottles are laser-engraved with the name "Ducru-Beaucaillou" and bear a label that includes a hologram.*

## Croix de Beaucaillou 2010

The 2010 Croix de Beaucaillou is composed of

- **85% Cabernet Sauvignon**
- **15% Merlot.**

### Tasting notes – 15<sup>th</sup> March 2011

**Colour:** dark violet

**Nose:** ripe aromas of black cherries and black berries.

**On the palate:** imposing structure, luscious and unctuous.

An extraordinarily sensuous wine, the 2010 Croix de Beaucaillou will no doubt seduce true connoisseurs.

---

#### Analysis of the wine:

<b>Croix de Beaucaillou 2010</b>	
D°	13,66
Total acidity (H <sub>2</sub> SO <sub>4</sub> g/l)	3,44
pH	3,64

#### Our commitment:

- *The sample presented to you is taken from the final blend prepared during the first term of 2011.*
- *This wine will be aged 12 months in new oak barrels for **60%** and for the rest in 1-year old barrels. All our barrels are made of French oak (certified origin) that is left to dry naturally outdoors. Regular topping-ups are carried out during the first 6 months of ageing. The wines are racked every two or three months and undergo some five rackings during the ageing process. Bottling is done under sterile conditions; the bottles are sparged with inert gas before and after filling. Only first quality natural 49 mm-corks are used.*

## Château Lalande-Borie 2010

The 2010 Lalande-Borie 2010 is composed of

- **50% Cabernet Sauvignon**
- **40% de Merlot**
- **10% Cabernet Franc.**

### Tasting notes – 15<sup>th</sup> March 2011

**Colour:** violet with purple hues

**Nose:** pronounced aromas of very ripe red fruits.

**On the palate:** the tannic structure is exceptional. The wine is fat, powerful and well-balanced with an impressively persistent finish. While the unctuous 2009 reminded one of the lascivious curves of the soul and R&B stars, the powerful 2010 is more akin to rock stars!

### Analysis of the wine:

<b>Lalande-Borie 2010</b>	
D°	13,95
Total acidity (H <sub>2</sub> SO <sub>4</sub> g/l)	3,38
pH	3,71

### Our commitment:

- *The sample presented to you is taken from the final blend prepared during the first term of 2011.*
- *This wine will be aged 12 months in new oak barrels for **27%** and for the rest in 1-year old barrels. All our barrels are made of French oak (certified origin) that is left to dry naturally outdoors. Regular topping-ups are carried out during the first 6 months of ageing. The wines are racked every two or three months and undergo some five rackings during the ageing process. Bottling is done under sterile conditions; the bottles are sparged with inert gas before and after filling. Only first quality natural 49 mm-corks are used.*