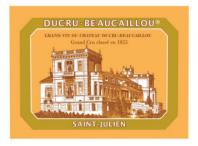
# The 2011 Vintage:

A VERY HIGH-CLASS WINE!



Dedication & motivation of our teams, technical progress, economic prosperity, are brought together in a very high class wine



## Château Ducru-Beaucaillou 2011

### A little history

With 25 hl/ha on the plateau of Beaucaillou (an average vine age of 25 years), it was the smallest yield that we have ever produced at Ducru Beaucaillou. After the selection of the blend, the result was a reduction of 30 percent of the total volume when compared with last year.

The 2011 Ducru-Beaucaillou is composed of

- 85% Cabernet Sauvignon
- 15% Merlot.

The very low yields and drastic selections resulted in the smallest production of Ducru Beaucaillou over the last 25 years.

#### Tasting notes – 26th March 2012

Colour: profound violet robe

Nose: black cherries, with a hint of vanilla, notes of peach buds.

**On the palate:** round and luscious. A big structure with ripe and suave tannins, fresh with good acidity. Power, richness and elegance. Very harmonious.

Finish fleshy, fruit filled finish. Very persistent.

#### Analysis of the wine:

| Ducru-Beaucaillou 2011    |       |
|---------------------------|-------|
| D°                        | 13,10 |
| Total acidity (H2SO4 g/l) | 3,57  |
| рН                        | 3,6   |
| IPT                       | 74    |
| Anthocyanins              | 870   |

#### Our commitment:

• The sample presented to you is taken from the final blend prepared during the first term of 2012.

• 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 free range organic 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 glass engraved with the name "Ducru-Beaucaillou", bear a label that includes a hologram.

