

Château Ducru-Beaucaillou 2013:

Classicism reinvented!

Floral, fruity, luscious, perfectly balanced...in sum, very vibrant wines...in smaller quantities than usual

Of interest:

The harvesting of the Merlot on the Ducru-Beaucaillou plateau started September 26th and the Cabernet-Sauvignon between October 2nd and 9th.

The blend:

90% Cabernet-Sauvignon 10% Merlot

Our cellar master tasting notes (April 23, 2014)

Color: Deep garnet red

Nose: Very elegant bouquet. Floral at the start, opening up and evolving towards notes of fresh blackberry and blackcherry.

Palate: Rounded start. Smooth tannins, maintained by a balanced acidity guaranteeing a fresh taste. A scrumptious wine, beautifully constructed and perfectly balanced. Great purity. Very impressive persistence.

Finish: Exceptional retro-olfaction, returning over and over.

Our commitment:

This 2013 will mature for a minimum of 18 months in 100% new oak Bordelaise barrels. Our barrels are certified French oak, naturally cured in open-air drying parks during a minimum of 3 years.

During its aging, regular topping-up is done over the course of the first six months. This wine is racked every 2 or 3 months and undergoes a total of 7 rackings during its barrel maturation. The traditional fining is done in the barrel.

Bottling is carried out under sterile conditions. We use only premium quality natural corks (54 mm in length). Engraved with the name Ducru-Beaucaillou and laser-marked, our bottles have labels incorporating holograms.