# 2023 DUCRU-BEAUCAILLOU GRAND VIN DU CHATEAU DUCRU-BEAUCAILLOI Grand Cru classé en 1855 SAINT-JULIEN FAMILLE EUGÈNE BORIE





**DUCRU-BEAUCAILLOU®** 

**SAINT-JULIEN** 

2023

### Tasting notes by our cellar master (January 2024):

A pure, focused nose with delicate violets combined with rich black fruits, cassis, blackberry, a touch of exotic spices, and a waft of cedarwood. The core is densely concentrated with great tannic richness, layered, caressing, and very finely grained, underpinned by exquisite saline laced freshness bringing a succulence to the palate. The remarkable concentration leads to a very long, perfumed persistence, with subtle star anise and flint notes on the finish.

#### Winemaking:

- Blend: 85% Cabernet Sauvignon, 15% Merlot Noir
- Ageing: 18 months

## **Analysis:**

These analytical figures are from laboratory results, based on wine samples. They are subject to evolution over the course of ageing.

ABV	13%
Anthocyanins	890
pH	3.7
Total polyphenol index	
Tannins	6.2g/l

## **Characteristics of vintage:**

Weather: A mild winter led to an early budbreak on March 28. As May unfolded, it brought with it hot and dry conditions, particularly favorable for flowering and fruit set. The early and fast flowering, beginning on May 22 giving a high potential for both volume and quality. Throughout the summer, the persistent presence of tropical humidity posed a looming threat of mildew. To counter this, strategic leaf thinning and green harvesting measures were implemented, effectively managing yields and promoting the development of fruit with robust maturity and health.

Veraison made its debut on the Beaucaillou plateau starting July 25th. By mid-August, the dissipation of humidity marked the beginning of a phase characterized by hot and dry weather, which persisted until September 10th. The consistently high temperatures in late August and early September created exceptional ripening conditions. Warmer temperatures without a heatwave peak persisted throughout the harvest, providing ideal conditions for preserving freshness and promoting optimal maturity.

Harvest: 8 September - 3 October