



LA CROIX  
DUCRU-BEAUCAILLOU

SAINT-JULIEN

FAMILLE EUGÈNE BORIE

2021



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## Tasting notes by our cellar master (March 2022):

Deep ruby with beguiling nose combining impressively pure black fruit, cassis, bramble, and cherries, with nuances of cocoa bean, cardamon and clove, and a touch of crushed gravel. The palate is full-bodied and finely balanced with a firm core of polished, very pliant tannins, perfectly defined black fruits, and pitch perfect acidity. The finish is nuanced, highly perfumed, and persistent. An aristocratic silhouette.

**Blend:** • 64% Cabernet Sauvignon • 32% Merlot Noir  
• 4% Petit Verdot

## Analysis:

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

ABV .....	12.5%
Anthocyanins .....	947
pH .....	3.84
Total polyphenol index .....	92

## Our commitment:

**La Croix Ducru-Beaucaillou 2021** will age for **twelve months** in Bordeaux barrels, **60% in new oak** and the balance in one-year old barrels (twelve months). Certified French oak, naturally matured outdoors for a guaranteed minimum of three years.

Regular topping-up during the first six months, racked by gravity, every two or three months with a total of four rackings.

Sterile bottling under inert oenological gas. First category 49 mm natural cork closure.