



**LA CROIX  
DUCRU-BEAUCAILLOU**

SAINT-JULIEN

2020

FAMILLE EUGÈNE BORIE



# LA CROIX DUCRU-BEAUCAILLOU

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## 2020

### Tasting notes by our cellar master (March 2021):

Dense violet colour with pronounced aromas of cassis and cherry with nuances of graphite, cocoa and spice. The palate is full-bodied with a firm core of fine-grained, polished tannins, enveloped with densely concentrated, and defined fruits giving a voluptuous, supple texture. Finely balanced, very persistent finish. Striking presence.

**Blend:** • 53% Cabernet Sauvignon • 44% Merlot Noir  
• 3% 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 .....	<b>13.75%</b>
Anthocyanins .....	<b>932</b>
pH .....	<b>3.78</b>
Total polyphenol index .....	<b>91</b>

### Our commitment:

**La Croix Ducru-Beaucaillou 2020** 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.