



LE PETIT DUCRU

DE

DUCRU-BEAUCAILLOU

SAINT-JULIEN

2022

FAMILLE EUGÈNE BORIE

2022



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### Tasting notes by our cellar master (March 2023):

Generous nose leading with lavish Fleur de Lys followed by ripe blackberries and java plums, and wafts of cocoa and vanilla bean with aeration. Full bodied with concentrated fruits and plush, velvet tannins, lifted by a juicy freshness that brings vibrancy to the voluptuous texture. The finish is nuanced, smooth and long. A rich and refined beauty.

### Winemaking:

Blend: 75% Merlot Noir - 20% Cabernet Sauvignon - 5% Petit Verdot  
Oak Use: 12 months.

### Analysis:

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

ABV .....	14%
Anthocyanins .....	917
pH .....	3.77
Total polyphenol index .....	86
Tannins .....	6g

### Characteristics of vintage:

**Weather:** A particularly wet winter restocked the subsoil water tables, while April rains promoted nutrient absorption, together boosting the vines' resilience for the growing season. Above-average temperatures in May promoted an early and fast flowering and fruit set - an ideal start to the season! Heavy rains in late June (especially in Saint Julien) topped up the soil's water reserves after the first heatwave in June. The July heatwave eradicated any traces of Mildew or Botrytis. The third and least intense heatwave in August slowed veraison. This kept the accumulation of sugar (alcohol) in check while the drought conditions promoted full ripening of the skins and seeds. Rains during the second fortnight of August rejuvenated the vines for the final ripening phase.

**Harvest:** September 11 - 30<sup>th</sup>

At harvest, the berries were very concentrated and small (1,1-1,35 g for Merlots and 0,9-1,25 g for the Cabernet Sauvignons) with thick skins that melted in your mouth. The seeds tasted of toasted hazelnuts, the telltale sign of full phenolic ripeness. The aromatics were rich, yet luminous and defined, and the flavours were lifted by an appealing juiciness on the palate.