



LE PETIT DUCRU
DE
DUCRU-BEAUCAILLOU
SAINT-JULIEN

This newcomer is a selection derived from our St-Julien vineyards. An affectionate and informative name which clearly reveals to wine lovers something about its positioning, its high quality and its ambitions.

LE PETIT DUCRU portends an introduction to the Borie signature. From its complexity to its structure, from its balance to its elegance, the wine is a gracious invitation drawing you near to the qualities of its elders: Ducru-Beaucaillou and La Croix Ducru-Beaucaillou.

There is, of course, a family resemblance, a wonderful complicity between the three delights.

They know what they have in common: a rigorous technical process, drastic selection and demanding winemaking. Barrel ageing lasts for 12 months in one-third new oak casks. A Cabernet-Merlot blend, sometimes, depending on the vintage, with a hint of Petit Verdot, a variety known to be a skillful sculptor.



This wine is also a tribute to the history of the estate, specifically to one of the former owners, Bertrand Ducru (1770-1829), a brilliant and worldly merchant from the Bearn region of France, situated along the flanks of the western Pyrenees mountains. Powerful and well established, he bought the property in 1797 (16 Vendémiaire, year 6 of the French Revolutionary Calendar) and added his surname to that of the site, which then became “Ducru-Beaucaillou”. He hired the architect, Paul Abadie, graduate of the acclaimed Ecole des Beaux-Arts de Paris to enhance the elegant manor house, a Directoire period chartreuse. Above all he invested heavily in the vineyards and the cellar. The wines quickly rose to the summit of the appellation and Ducru-Beaucaillou obtained unanimous recognition from the Place de Bordeaux, which later consecrated it with a place as a 2nd growth in the 1855 classification.

LE PETIT DUCRU is a wine of balance and harmony, a delightful elixir, alive and offers a rendez-vous with pleasure. Accessible from its earliest youth, uninhibited in its Chaplinesque antics, Le Petit Ducru will be a happy dining companion in the restaurant. It is a perfect marriage with poultry and will bow down before the bird's crisp, brown skin and envelop the steaming flesh with its tannins.

LE PETIT DUCRU tastes of Sundays. Above all, it tastes of friendship.



Bruno Boné