



LE PETIT DUCRU

DE

DUCRU-BEAUCAILLOU

SAINT-JULIEN

2020

FAMILLE EUGÈNE BORIE



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Tasting notes by our cellar master (March 2021):

Deep purple colour with intense aromas of red and black fruits, crushed violets and a touch of mocha. The palate has generous ripe fruits and a plush, velvety texture supported by vibrant acidity, with fruits and spices that linger on the finish. Extreme refinement.

Blend: • 78% Merlot Noir • 18% Cabernet Sauvignon
• 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	13.75%
Anthocyanins	932
pH	3.74
Total polyphenol index	87

Our commitment:

Le Petit Ducru 2020 will age for **twelve months** in Bordeaux barrels, **30% 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, racking every two or three months with a total of four rackings.

Sterile bottling under inert oenological gas will take place in June/July 2022. Closed with 49 mm natural cork.