



Madame  
de  
Beucaillou

Hommage à Madame Eugène Borie

HAUT-MÉDOC  
2022

FAMILLE EUGÈNE BORIE

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

A wonderfully expressive nose offering a mix of ripe cherries and plums, with hints of irises and woodsmoke. The flavours are rich with good mid palate density, the tannins are perfectly ripe with a fine powdery texture, and there is a vibrant freshness that brings focus to the flavours. The finish is fresh, fruity, and persistent with a hint of spice on the aftertaste. A well-constructed gastronomic wine.

## Winemaking:

- Blend: 66% Merlot Noir - 23% Cabernet Sauvignon - 11% 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 .....	14.5%
Anthocyanins .....	810
pH .....	3.66
Total polyphenol index .....	95
Tannins .....	6.7g

## 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 without impacting the pre-veraison berries. The third and least intense heatwave in August slowed veraison. This kept the accumulation of sugar (alcohol) in check and promoted full ripening of the skins and seeds, while the drought conditions resulted in small, concentrated berries. Rains during the second fortnight of August rejuvenated the vines for the final ripening phase.

**Harvest:** September 7<sup>th</sup> to October 4<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.