



Madame
de
Beucaillou

Hommage à Madame Eugène Borie

HAUT-MEDOC

FAMILLE EUGÈNE BORIE

2021



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Tasting notes by our cellar master (March 2022):

Deep violet with a burst of red fruits, currents, cherry, a wisp of fresh flowers, and a hint of vanilla and spice. The palate is fruity and fresh with marked but caressing tannins, a generous mid-palate, and a long, juicy finish. Pretty, fresh, and enthusiastic.

Blend: • 71% Merlot Noir • 15% Cabernet Sauvignon
• 14% 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	12.50%
Anthocyanins	841
pH	3.71
Total polyphenol index.....	88

Our commitment:

Madame de Beaucaillou 2021 will age for **twelve months** in Bordeaux barrels, **20% 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 for a total of four rackings.

Sterile bottling under inert gas oenological will take place in June/July 2023. Closed with 49 mm natural cork.