



Madame
de
Beucaillou

Hommage à Madame Eugène Borie

HAUT-MEDOC
2020

FAMILLE EUGÈNE BORIE



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Tasting notes by our cellar master (March 2021):

Deep violet colour with an abundance of red fruits, plum and cherry, and a touch of violets.

The flavours are well concentrated giving depth and breadth to the palate, with a fresh, pleasant finish.

Well-constructed.

Blend: • 66% Merlot Noir • 24% Cabernet Sauvignon
• 10% 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	13.50%
Anthocyanins	850
pH	3.68
Total polyphenol index.....	89

Our commitment:

Madame de Beaucaillou 2020 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 oenological gas will take place in June/July 2022. Closed with 49 mm natural cork.