



2019



**LA CROIX  
DUCRU-BEAUCAILLOU**

SAINT-JULIEN

**2019**

#### **Tasting notes by our cellar master (March 2020):**

**Colour:** intense and deep, Itxassou cherry.

**Nose:** seductive and balanced. Lovely freshness, floral touches, jammy black fruit, toasted and vanilla notes.

**Palate:** well rounded. Beautiful aromatic palette combining red and black fruit, oaky notes, toast. The tannins are polished and classy, indulgent finish with very good length.

#### **Blend:**

- 50% Cabernet Sauvignon
- 46% Merlot Noir
- 4% Petit Verdot

#### **Analysis:**

ABV .....	<b>14,3%</b>
Anthocyanins .....	<b>1080</b>
pH .....	<b>3,78</b>
Total polyphenol index.....	<b>88</b>

#### **Our commitment:**

**La Croix Ducru-Beaucaillou 2019** will age for **twelve months** in Bordeaux barrels, **60% in new oak** and the balance in one-year barrels (twelve months). Oak of certified French origin, naturally dried outdoors for a guaranteed minimum of three years.

Regular topping-up during the first six months, racking from the lower bunghole every two or three months with a total of four rackings.

Sterile bottling under inert gas. First category 49 mm natural cork.