

1720 III 2020
CENTURY

III CENTURY

**CHATEAU
DUCRU-BEAUCAILLOU**

GRAND CRU CLASSÉ EN 1855
SAINT-JULIEN
2020

FAMILLE EUGÈNE BORDES

1720 - 2020



DUCRU-BEAUCAILLOU®
SAINT-JULIEN
2020

Tasting notes by our cellar master (March 2021):

Opaque colour with an explosion of rich black fruits, crushed gravel, exotic oak spices and a floral perfume. This wine possesses a tight structure with layered, silky tannins, great precision and breadth of flavours, underpinned by superb freshness. Very elegantly composed, with perfectly mastered power. Great finish, the flavours perfume the palate with endless persistence.

To add to the glorious 2018 & 2019, Ducru Beaucaillou marks its 300th anniversary with the richest wine in its history. The warm climatic conditions suit it well, allowing Ducru Beaucaillou to assert with great depth its aristocratic elegance.

The style of 2020 is reminiscent of the academic 2010 but with a higher concentration of flavours and greater density of anthocyanins and tannins, underlined with the Ducru's trademark freshness, giving an exquisite, succulent texture.

Blend: • 81% Cabernet Sauvignon • 19% Merlot Noir

Analysis:

These analytical figures are from laboratory results, based on wine samples. They are subject to evolution over the course of barrel ageing.

ABV	13.5%
Anthocyanins	1000
pH	3.83
Total polyphenol index	90

Our commitment:

Ducru Beaucaillou 2020 will age for **18 months** in **100% new oak barrels**. Certified French oak, naturally matured outdoors.

Regular topping-up is carried out during the first six months of ageing. The wines are then racked by gravity every three months, with a total of seven rackings during ageing.

Traditional fining performed in barrel with egg whites. Bottling is carried out in a sterile atmosphere under inert oenological gas.

Only first-quality natural corks with a length of 54 mm are used.

Our bottles are laser etched, engraved with Ducru Beaucaillou, and have holograms incorporated into the labels.