



LE PETIT DUCRU
DE
DUCRU-BEAUCAILLOU
SAINT-JULIEN

FAMILLE EUGÈNE BORIE

2021



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Tasting notes by our cellar master (March 2022):

Intense purple with an expressive nose combining red and black fruits, plum, blackberry, with delicate spring flowers, and a hint of licorice and vanilla bean with aeration. The palate is tight and intense on the attack, followed by a mid-palate that is bursting with bright fruits with ample flesh, bringing a creamy texture to the tannic core, with cherry and spiced mocha notes persisting on the finish. The enchanter.

Blend: • 80% Merlot Noir • 12% Cabernet Sauvignon
• 8% 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%
Anthocyanins	804
pH	3.67
Total polyphenol index	88

Our commitment:

Le Petit Ducru 2021 will age for **twelve months** in Bordeaux barrels, **30% 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 with a total of four rackings.

Sterile bottling under inert oenological gas will take place in June/July 2022. Closed with 49 mm natural cork.