





LA CROIX DUCRU-BEAUCAILLOU

SAINT-JULIEN

2019

Cellar Master Tasting Note (October 2021)

Opaque purple with exuberant notes of crushed cassis, blackberries and Bing cherries accompanied by exotic spices of liquorice, dark chocolate, all spice, and a hint of incense smoke. The full-bodied palate explodes with juicy and sweetly aromatic black fruits, framed by a backbone of finely grained, beautifully polished tannins, and lifted by a tantalizing freshness. The kirsch-cassis juice flavours lead to a long, graphite laced finish. Bold, energetic, and very refined.

Characteristics of vintage

Quality ★★★★★

Weather: mild winter/spring conditions prompted early budburst. Cooler temperatures in April and May delayed flowering, though a rise in temperatures in mid-June resulted in a successful fruit set. Summer was hot, with temperatures higher-than-average from June 23 through to October giving small, concentrated berries. Late July brought welcomed rains, rejuvenated the vines. August and September saw light rains and cooler night temperatures, which helped to retain acidity and prolong the ripening phase, yielding wines with sophisticated tannins and intense, yet elegant aromatics.

Harvest: Merlot 20 September - 30 September
Cabernet Sauvignon 1st October - 10 October

★ mediocre
★★ average
★★★ good
★★★★ great
★★★★★ outstanding
★★★★★★ mythic

Winemaking

Blend: 50% Cabernet-Sauvignon, 46% Merlot Noir, 4% Petit Verdot

Oak Use: 60% new certified French oak barrels (225l), for a total of 12 months.