

LA CROIX DUCRU-BEAUCAILLOU

SAINT-JULIEN

The wines of La Croix Ducru-Beaucaillou come from the vineyard of Château Ducru-Beaucaillou. This exceptional Médoc terroir is situated between the Gironde River to the east, the centre and the west of the Saint-Julien appellation. The estate owes its name to its "beautiful pebbles" ("beaux cailloux", in French) which, because of their high quartz content, make for soils that are poor in plant nutrients.

It is precisely this "agrological paucity", as the late Bordeaux professor and geographer, René Pijassou, described it, that makes them so well-suited to the production of fine wine. In the east, the plots are planted along the rolling Médoc ridges, just above the estuary, while those at the epicentre benefit from a microclimate nurtured by the little La Mouline stream that meanders through the middle of the appellation from west to east before disappearing into the Gironde.



LA CROIX DUCRU-BEAUCAILLOU is an original expression of the terroirs of Ducru-Beaucaillou, a blend that is one of a kind. Ducru-Beaucaillou's elitist approach is fully at work here. As is a passion, that of a team dedicated to excellence.

A high-flying wine that perfectly expresses its terroir of exception. This wine blends a high proportion of Cabernet Sauvignon (around 60% each year), completed with Merlot Noir (35% to 37%) as well as a subtly spicy touch of Petit Verdot (3% to 5%). It is carefully aged for 12 months in barrels of which two-thirds are new each vintage.

Powerful, silky, very aromatic, LA CROIX DUCRU-BEAUCAILLOU beguiles with its bouquet, its balance, its remarkable finesse and its lengthy finish. A great cuvée that stimulates, then captivates the senses; it is the perfect introduction to the Borie signature.



Bruno Bone





Tasting notes by our cellar master (March 2021):

Dense violet colour with pronounced aromas of cassis and cherry with nuances of graphite, cocoa and spice. The palate is full-bodied with a firm core of fine-grained, polished tannins, enveloped with densely concentrated, and defined fruits giving a voluptuous, supple texture. Finely balanced, very persistent finish. Striking presence.

Blend: • 53% Cabernet Sauvignon • 44% Merlot Noir

• 3% 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	13.75%
Anthocyanins	932
pH	3.78
Total polyphenol index	91

Our commitment:

La Croix Ducru-Beaucaillou 2020 will age for **twelve months** in Bordeaux barrels, **60% 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, racked by gravity, every two or three months with a total of four rackings.

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