



**LA CROIX**  
**DUCRU-BEAUCAILLOU**

SAINT-JULIEN

2022

FAMILLE EUGENE BORIE

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## Tasting notes by our cellar master (March 2023):

A focused and compact nose that first reveals kirsch and blueberry coulis, with nuances of cloves, Bourbon vanilla, dried black ink and smoky graphite slowly unfurling in the glass. The palate is composed of a dense core with a backbone of very fine-grained tannins enveloped in rich fruits, giving a suave silky texture to the wine. A vein of saline freshness weaves through the fruit and underscores the lingering spicy fruit finish. A wine with pedigree and panache.

## Winemaking:

- Blend: 66% Merlot Noir - 32% Cabernet Sauvignon - 2% Petit Verdot
- Oak Use: 12 months.

## Analysis:

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

ABV .....	14%
Anthocyanins .....	1028
pH .....	3.75
Total polyphenol index .....	93
Tannins .....	6.5g

## Characteristics of vintage:

**Weather:** A particularly wet winter restocked the subsoil water tables, while April rains promoted nutrient absorption, together boosting the vines' resilience for the growing season. Above-average temperatures in May promoted an early and fast flowering and fruit set - an ideal start to the season! Heavy rains in late June (especially in Saint Julien) topped up the soil's water reserves after the first heatwave in June. The July heatwave eradicated any traces of Mildew or Botrytis. The third and least intense heatwave in August slowed veraison. This kept the accumulation of sugar (alcohol) in check while the drought conditions promoted full ripening of the skins and seeds. Rains during the second fortnight of August rejuvenated the vines for the final ripening phase.

**Harvest:** September 7<sup>th</sup> to October 4<sup>th</sup>

At harvest, the berries were very concentrated and small (1,1-1,35 g for Merlots and 0,9-1,25 g for the Cabernet Sauvignons) with thick skins that melted in your mouth. The seeds tasted of toasted hazelnuts, the telltale sign of full phenolic ripeness. The aromatics were rich, yet luminous and defined, and the flavours were lifted by an appealing juiciness on the palate.