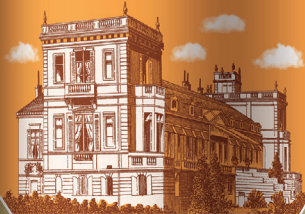


2022

DUCRU-BEAUCAILLOU®

GRAND VIN DU CHATEAU DUCRU-BEAUCAILLOU  
Grand Cru classé en 1855



SAINT-JULIEN

FAMILLE EUGÈNE BORIE

2022



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

The bouquet seduces with an alluring perfume that layers delicate violets, opulent crème de cassis and blackberry coulis, and exotic star anise with crystalline definition. A full body of densely concentrated fruits and tightly woven, mouth-coating tannins gives a luxurious draping texture to the palate. The opulent flavours are lifted by an exquisite freshness and a saline mineral edge defines the very long, succulent finish. With its juxtaposition of concentrated richness and finessed elegance, the 2022 has timeless glamour with a modern twist.

**Winemaking:** • Blend: 82% Cabernet Sauvignon - 18% Merlot Noir  
• Oak Use: 18 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 .....	1000
pH .....	3.8
Total polyphenol index .....	95
Tannins .....	6.7g

### 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.