







Non-contractual document

LA CROIX DUCRU-BEAUCAILLOU 2018

ST JULIEN - 2EME VIN

OVERVIEW

Chateau Ducru-Beaucaillou is named after the beautiful stones found in its unique wine-growing terroir. This exceptional ecosystem produces fine, elegant, tasty wines, with a long finish - in short, archetypal Saint-Julien wines. Today, the estate is managed by the company Jean Eugène Borie SA, which is owned by Mrs Borie, her daughter Sabine Coiffe and her son Bruno-Eugène, CEO since 2003, the third generation of the Borie family to head the estate. Croix Beaucaillou, like a first growth, is therefore submitted to careful selection. Most of the wines coming from the plots of young vineyard (less than 10 years) and in general from tanks which were not selected to elaborate the blend of Ducru-Beaucaillou classified growth. La Croix de Beaucaillou has been bottled on the property since 1995.

VINEYARD

Soil: Gravel from the Garonne River (Quaterny period), thin whie gravel and sand

Surface: 75 hectares

Average age of the vineyard: 10 years

Grape varieties: 68% Cabernet Sauvignon / 30% Merlot / 2% Petit Verdot

MAKING PROCESS

Manual harvesting. Plot by plot vinification in vats. Ageing in French oak barrels, with 20 to 40% new oak.

MATCHING FOOD

Serve at 17-18°C with cutlets of lamb, beef tenderloin and herb butter, or with guinea fowl and young vegetables, along with home-made mashed potatoes. This wine will be perfect with a good selection of fine cooked meats.

AGEING POTENTIAL

From 5 to 10 years

AWARDS

Wine Spectator: 90-93 | Decanter: 93 | Wine Enthusiast : 94-96 | James Suckling: 94-95 | Yves Beck: 93-95 | Wine Advocate: 91-93



