



Le Petit Ducru de Ducru-Beaucaillou, AOC Saint-Julien, 2023

AOC Saint-Julien, Bordeaux, France



PRESENTATION

The Petit Ducru de Ducru-Beaucaillou is the introductory cuvée (often referred to as the third wine) of the prestigious Château Ducru-Beaucaillou, an illustrious Second Grand Cru Classé from Saint-Julien in the Médoc.

Known before the 2018 vintage as Château Lalande-Borie, this wine seduces with its smooth and velvety characteristics with the elegance and strength of the Borie family property.

THE VINTAGE

The Petit Ducru from Ducru-Beaucaillou 2023 is a great success that follows in the footsteps of the estate's vintages known for their technical precision. Produced in a year with a contrasting summer and ideal harvest conditions in September, this vintage offers remarkable density and aromatic finesse.

TERROIR

The Château Ducru-Beaucaillou, whose origins date back to the early 18th century, owes its name to the 'beautiful stones' that characterize its terroir and whose exceptional viticultural advantages are reflected in the finesse and elegance of the wines it produces. It is because of this terroir that Ducru-Beaucaillou is often considered the quintessence, the very archetype of the Saint-Julien appellation. The Château Ducru-Beaucaillou and the surrounding vineyards are perched on a magnificent site in the Médoc, offering a breathtaking view of the Gironde estuary, which, with a width of 6 km here, acts as a powerful climatic moderator.

BLEND

Merlot: 72%
Cabernet Sauvignon: 24%
Petit Verdot: 4%

WINEMAKING

Regular racking during the first six months, rackings every two or three months for a total of four.

AGEING

Aging in barrels for 12 months with 1/3 new wood.

VARIETALS

Merlot 60%, Cabernet-sauvignon 40%

TECHNICAL DATA

Aging in barrels: 1 month

TASTING

Intense purple color. The nose opens up to a generous bouquet of black fruits (blackcurrant, ripe plum), enhanced by notes of graphite, violet, vanilla, and mocha. The wine reveals itself as straight, fleshy, and of great distinction. It combines a velvety and silky texture with a lively acidity that preserves all the freshness of the Saint-Julien terroir.



REVIEWS AND AWARDS



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