

**Le Petit Ducru de Ducru-Beaucaillou |
St. Julien
France (SAINT-JULIEN) – 2020**

Vinification

Le Petit Ducru originates from the vineyards of Château Ducru-Beaucaillou in Saint-Julien, an estate owned by the Borie family for three generations. The vineyards are planted with Cabernet Sauvignon and Merlot on exceptional deep Günzian gravel soils, known locally as the famous "beaux cailloux". These gravel-rich soils provide excellent drainage and create ideal conditions for producing elegant and concentrated Médoc wines.

The grapes are carefully selected and vinified separately to preserve the character of each parcel. The wine is aged for twelve months in French oak barrels, a proportion of which are new. Sustainable viticulture is at the heart of the estate's philosophy, with great respect for biodiversity and minimal environmental impact, supported by certifications such as HVE3 and ISO 14001.

Taste

Le Petit Ducru 2020 displays a deep ruby colour and expressive aromas of ripe red and black fruits, complemented by notes of cedar, spice and a subtle hint of leather. On the palate, the wine is full-bodied and well-balanced, with refined tannins, fresh acidity and a long, elegant finish. Oak ageing adds complexity and structure without overshadowing the purity of the fruit.

Food pairing

Stew | Lamb | Beef | Cheese

General information

Type: Red wine

Grape varieties: Merlot, Cabernet Sauvignon, Petit Verdot

Storage (years): > 10

Serving temperature: 16°-18°C



