



## Madame de Beucaillou

Hommage à Madame Eugène Borie

HAUT-MÉDOC

### MADAME DE BEUCAILLOU, A TRIBUTE TO MADAME EUGÈNE-BORIE

This new wine comes from our vineyards located in the Haut-Médoc; plots brought by Madame Eugène-Borie on her marriage and more recently by the acquisition of plots from Madame Fort-Pradère.

A tribute to the woman who chaired the Supervisory Board from 1998 and until this year 2020, but also to an attentive and loving mother. To the muse too. The opportunity to put the spotlight on this great lady who, out of discretion and humility, was content to stay in the shadows. Gently, calmly, her image will join the long line of female owners of Ducru-Beucaillou, equally inspiring and demanding, Marie Desjean, Marie du Luc Ravez, Lucie-Caroline Johnston, Princesse Marie Karadja de Constantinople, Mary de Burke... All of them had an essential role in the rise to fame of Ducru-Beucaillou. Strength and grace...



Vinified in our cellars by the Ducru-Beucaillou SA teams, this wine receives the best care: the technical winemaking process, very selective blending, and careful ageing for 12 months in barrel (including 20% new oak). Technique at the service of purity of expression. Merlot and Cabernet Sauvignon rub shoulders without ever competing; one brings opulence, the other brings structure. In blends, as in marriage, it is complementarity, mutual exaltation that counts.

**MADAME DE BEUCAILLOU** is an invitation but also an introduction to the Borie signature, to the philosophy of the house. A reasonable price for an ambitious wine.

Pleasure that goes right to the soul. Delicate, fruity, playful, charming, with a restrained tannic presence. Intrepid youth is caressed. That's how this women's wine looks. Those who whisper in our ears that when we don't love too much, we don't love enough.



*Bruno Borie*



2020



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#### Tasting notes by our cellar master (March 2021):

Deep violet colour with an abundance of red fruits, plum and cherry, and a touch of violets.

The flavours are well concentrated giving depth and breadth to the palate, with a fresh, pleasant finish.

Well-constructed.

**Blend:** • 66% Merlot Noir • 24% Cabernet Sauvignon  
• 10% Petit Verdot

#### Analysis:

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

ABV .....	13.50%
Anthocyanins .....	850
pH .....	3.68
Total polyphenol index .....	89

#### Our commitment:

**Madame de Beaucaillou 2020** will age for **twelve months** in Bordeaux barrels, **20% in new oak** and the balance in one-year old barrels (twelve months). Certified French oak, naturally matured outdoors for a guaranteed minimum of three years.

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

Sterile bottling under inert oenological gas will take place in June/July 2022. Closed with 49 mm natural cork.