



DUCRU-BEAUCAILLOU®

SAINT-JULIEN

2024

Cellar Master tasting notes (January 2025)

Bright and refined, the nose reveals delicate violet aromas layered elegantly over pure black fruits—cassis and blackberry—lifted by subtle notes of star anise, sandalwood, and graphite. On the palate, the fruit shows both concentration and depth, balanced by vibrant freshness, while ultra-fine tannins provide structure, poise, and dynamic tension throughout. The perfumed finish lingers with notes of crème de cassis and flinty minerals, leaving an impression of finesse and graceful elegance.

Winemaking

Blend: 86% Cabernet Sauvignon, 14% Merlot
Ageing: 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	13,34%
Anthocyanins	980
pH	3.8
Total Polyphenol Index	87
Tannins	6.1g/L

Characteristics of vintage:

Weather: The 2024 growing season began with a mild, wet winter, prompting early budbreak on March 25. Spring brought persistent rain and humidity, intensifying mildew pressure and requiring meticulous vineyard work. Flowering occurred around June 6, slightly delayed by cool conditions that continued through the month. Summer delivered ideal ripening: warm, dry weather, strong diurnal shifts, and a marked hydric deficit supported phenolic development. Véraison began slowly around July 20, with two short heatwaves and cool nights enhancing color and aromatics. Sugar accumulation remained moderate, while acidity remained high, preserving balance and freshness. September brought 136 mm of rain, increasing botrytis pressure, but drier, more stable weather returned in late September and October. Merlot, was harvested swiftly to preserve integrity, while Cabernet Sauvignon benefited from the late-season warmth to reach full ripeness and refinement. A precise, parcel-by-parcel harvest yielded fruit of purity, tension, and aging potential.

Harvest: September 23rd - October 7th