

2012



DUCRU-BEAUCAILLOU®

SAINT-JULIEN

2012

### Cellar Master Tasting Note (June 2021)

A beguiling nose with plums, currents and blackberries, star anise, and hints of sweet tobacco. The palate is fresh and beautifully defined, with silky tannins and layers of vibrant flavours, giving way to a very persistent, precise finish. Graceful, poised, and elegant.

### Characteristics of vintage

**Quality** ★★★★★ (great)

**Weather:** A late budburst and a wet April led to a slow start. Then mixed weather in June resulted in an extended flowering. After a challenging Spring, weather from mid July to late September was ideal. August was particularly hot and sunny, and the fine weather continued well into September enabling full ripeness.

**Harvest:** 3 October - 10 October

- ★ mediocre
- ★★ average
- ★★★ good
- ★★★★ great
- ★★★★★ outstanding
- ★★★★★★ mythic

### Winemaking

**Blend:** 90% Cabernet Sauvignon, 10% Merlot Noir

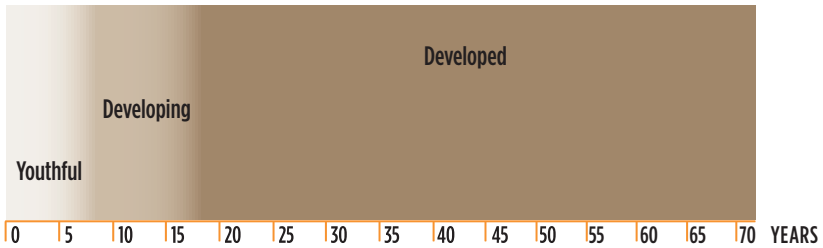
**Ageing:** for a total of 18 months.

### Reviews

*“A beautifully feminine St-Julien.”* Steven Spurrier

*“Chapeau! Very distinctive. Fresh and delicate.”* Jancis Robinson MW

## Maturity chart : quality ★★★★★ (great)



**Youthful:** Primary aromas (blackberry, cassis, violets and wet stones). Firm, powerful texture.

**Developing:** Primary and emerging tertiary aromas (blue fruits with cigar box, truffle, cedar). Voluptuous, supple texture.

**Developed:** Layered tertiary bouquet (blackberry liqueur, sweet tobacco, oiled leather, charcuterie). Suave, silky texture.

### Youthful

#### Serving Suggestions

**Decanting:** Remove cork 3 hours and transfer to decanter 2 hours before pouring.

**Service Temperature:** 17°C (63°F)

#### Food Pairing Suggestions

To complement the wine's bold character, opt for rich, flavorful dishes that match its intensity. Young wines with pronounced tannins benefit from pairing with protein-rich meals, like prime rib, tenderloin, and duck breast, and robust cheeses. The wine's vibrant fruit flavors also complement fruit-based desserts. To avoid enhancing bitterness, steer away from green asparagus, cauliflower, and artichokes; however, adding ham lardons can offset any intensified bitterness.

### Developing

#### Serving Suggestions

**Decanting:** Remove cork 2.5 hours and transfer to decanter 1.5 hours before pouring.

**Service Temperature:** 17°C (63°F)

#### Food Pairing Suggestions

Developing wines, with their complex aromas and smooth texture, are very versatile, seamlessly pairing with an extensive range of dishes and assortment of cheeses. Dishes boasting savory flavors, such as wild game and those incorporating wine-based sauces, will accentuate the wine's aromatic qualities.

### Developed

#### Serving Suggestions

**Decanting:** Remove cork 2 hours and transfer to decanter 1 hour before pouring.

**Service Temperature:** 17°C (63°F)

#### Food Pairing Suggestions

To fully appreciate the layered aromatics and silky texture of older wines, choose delicate dishes with lighter flavours, such as milk fed veal, roasted poultry, white fish, and soft cheeses. The wine's savory aromatics are enhanced when paired with earthy flavours, especially lamb and wild mushrooms. Rich meats, powerful flavours, and spicy dishes will overpower the nuances of these elegant wines.