

2014



DUCRU-BEAUCAILLOU®

SAINT-JULIEN

2014

Cellar Master Tasting Note (June 2021)

Refined and perfumed nose with currents, cherries, and raspberries layered with spice box, liquorice, and a hint of lavender. With very finely-grained tannins, an opulent core, and pitch perfect acidity, this wine is bursting with energy, all in perfect harmony. The finish is impressively long and structured, with mineral and cocoa notes lingering.

Characteristics of vintage

Quality ★★★★★ (great)

Weather: A mild winter led to early budburst. May was wet and cool, but fortuitously the first part of June was warm and sunny for flowering and fruit set. The summer was damp and cool but was followed by a glorious September with 6 weeks of perfect sunshine, from the last week of August to the first week of October, resulting in beautifully ripened fruit with appealing vibrancy.

Harvest: 25 September - 15 October

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

Winemaking

Blend: 90% Cabernet Sauvignon, 10% Merlot Noir

Ageing: for a total of 18 months.

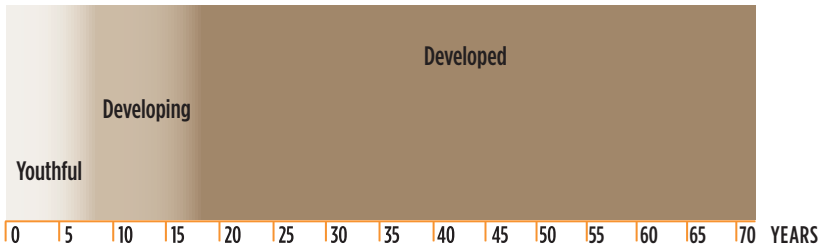
Reviews

“A head-turner.” James Molesworth

“Truly magnificent.” Antonio Galloni

“A palpable sense of energy and frisson from start to finish.” Neal Martin

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.