

2016



DUCRU-BEAUCAILLOU®

SAINT-JULIEN

2016

Cellar Master Tasting Note (June 2021)

Focused and compact aromas of fresh wildflowers with ripe blackcurrant and kirsch, followed by clove and cedarwood, and a touch of smoky graphite. Perfectly mastered power with a dense core, composed of a backbone of silky tannins, enveloped in rich fruits, underpinned by exquisite freshness. Spectacular balance with great elegance and finesse. Endless persistence with hints of mocha and liquorice coming through. Pure class!

Characteristics of vintage

Quality ★★★★★ (outstanding)

Weather: Mild winter conditions resulted in early budbreak and flowering. Heavy rains in May allowed the soils to build up reserves, but brought the looming threats of mildew and oidium. Summer was hot and dry, yet nights were ideally cool. September and October saw warmer than average temperatures, giving rich and ripe fruits, though cool nights and mid-September rains helped to retain freshness and keep alcohol at modest levels.

Harvest: 24 September - 14 October

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

Winemaking

Blend: 85% Cabernet Sauvignon, 15% Merlot Noir

Ageing: for a total of 18 months.

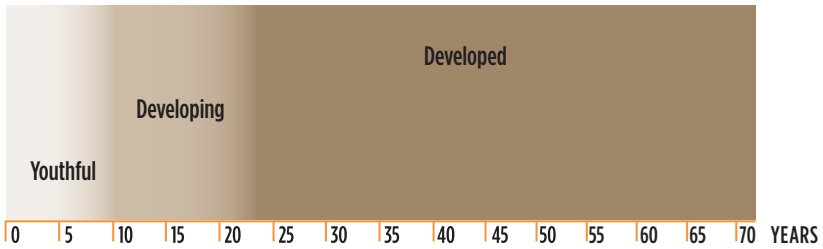
Reviews

“Epic length and depth.” Lisa Perrotti-Brown MW

“An arrestingly beautiful wine.” Antonio Galloni

“This is a sophisticated and quite enthralling Saint-Julien.” Neal Martin

Maturity chart : quality ★★★★★ (outstanding)



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.