



## GRANDE RESERVE LA CROIX DUCRU- BEAUCAILLOU 2014

### Château Tasting notes (September 2016)

- **Quality:** ★★★ / ★★★★★ (great)
- **Color:** a beautiful dark red color.
- **Nose:** an expressive nose with vanilla notes, dry ink, beewax and black fruit.
- **Palate:** powerful wine, richly textured. Very complex and smooth. An attractive wine with a superb persistence.

### Characteristics of vintage

- **Weather:** spring was rather dull, except in the second part of the flowering season, (first fortnight of June). The heart of summer was average, apart from a brief heat wave (36.2°C - 97,2°F on the 17th July). In September-October, after these quite demoralising conditions, high pressure flows succeeded one another and, quite unexpectedly, favoured the ideal completion of the growing cycle!
- **Harvest:** finally, grape-picking spread over more than three weeks (**25<sup>th</sup> September to 15<sup>th</sup> October**), each plot being harvested only when the fruit had reached full maturity ... roughly 120 days after flowering ... a historical record (compared with classic 110)!

### Blending of vintage 2014

- **60%** Cabernet-Sauvignon
- **35%** Merlot
- **5 %** Petit Verdot

### Serving suggestions

- **Aging potential:** drink now or enjoy over the next 20 years.
- **Serving temperature:** between 16°C (60.4°F) and 18°C (64.4°F).
- **Decanting time:** two hours before pouring.

★ : mediocre
★★ : average
★★★ : good
★★★★ : great
★★★★★ : outstanding
★★★★★★ : mythic