



GRANDE RESERVE LA CROIX DUCRU- BEAUCAILLOU 2015

Château Tasting notes (September 2017)

- **Quality:** ★★★★★ (outstanding)
- **Color:** violet Carmine
- **Nose:** powerful, tight, black fruits candied
- **Palate:** masterful structure, nice roundness, very polished tannins, remarkable final, remarkable length

Characteristics of vintage

- **Weather:** 2015 is ranked as one of the hottest summer in history, in terms of accumulated degrees and sunshine hours over the period. In fact, unlike 2003 for instance, there was no scorching period in Bordeaux in 2015. Actually, since the 1st of June, we faced long periods of dry weather with heat, interspersed with beneficial rainy episodes. Finally, nighttime temperature, remained very moderate (often cool) over the period.
- **Harvest:** we started to harvest the Merlot on **September 21** and finish on the 25th. We launched the handpicking of the Cabernet-Sauvignon on October 1. The entire harvest was in tanks on the evening of **October 6**.

Blending of vintage 2015

- **52 %** Cabernet-Sauvignon
- **45 %** Merlot Noir
- **3 %** Petit Verdot

Serving suggestions

- **Aging potential:** best to wait a 5 years to reveal its full potential. Hold up to 10 years and more.
- **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