



Madame  
de  
Beucaillou

Hommage à Madame Eugène Borie

HAUT-MÉDOC  
2023

FAMILLE EUGÈNE BORIE

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## Tasting notes by our cellar master (January 2024):

A lovely, delicately perfumed nose combining red and black fruits, plums and cherries, and a touch of spring flowers. The flavours are well concentrated giving depth and breadth to the palate, with a fresh fruity finish. Well-constructed.

## Winemaking:

- Blend: 59% Merlot Noir, 37% Cabernet Sauvignon, 4% Petit Verdot
- Ageing: 12 months

## Analysis:

*These analytical figures are from laboratory results, based on wine samples. They are subject to evolution over the course of ageing.*

ABV .....	13%
Anthocyanins .....	709
pH .....	3.6
Total polyphenol index .....	89
Tannins .....	6.2g/l

## Characteristics of vintage:

**Weather:** A mild winter led to an early budbreak on March 28. As May unfolded, it brought with it hot and dry conditions, particularly favorable for flowering and fruit set. The early and fast flowering, beginning on May 22 giving a high potential for both volume and quality. Throughout the summer, the persistent presence of tropical humidity posed a looming threat of mildew. To counter this, strategic leaf thinning and green harvesting measures were implemented, effectively managing yields and promoting the development of fruit with robust maturity and health.

Veraison made its debut on the Beaucaillou plateau starting July 25<sup>th</sup>. By mid-August, the dissipation of humidity marked the beginning of a phase characterized by hot and dry weather, which persisted until September 10<sup>th</sup>. The consistently high temperatures in late August and early September created exceptional ripening conditions. Warmer temperatures without a heatwave peak persisted throughout the harvest, providing ideal conditions for preserving freshness and promoting optimal maturity.

Harvest: 8 September - 3 October