



NON



LA CROIX DUCRU-BEAUCAILLOU

SAINT-JULIEN

2024

Cellar Master tasting notes (January 2025)

Expressive and aromatic, the bouquet reveals intense aromas of dark fruits—cassis, blackberry, and dark cherry—accented by delicate notes of licorice, clove, and vanilla bean. On the palate, layered and refined tannins shape a sleek, linear profile, balanced by bright acidity that adds freshness and tension, highlighting the wine's composure and focused intensity. The concentrated fruit carries seamlessly from start to finish, concluding in a long, finish marked by lingering black fruits and refined mineral nuances.

Winemaking

Blend: 65% Merlot, 32% Cabernet Sauvignon, 3% 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	13,75%
Anthocyanins	872
pH	3.7
Total polyphenol index	80
Tannins	5.6g/L

Characteristics of vintage:

Weather: The 2024 growing season began with a mild, wet winter, prompting early budbreak on March 25. Spring brought persistent rain and humidity, intensifying mildew pressure and requiring meticulous vineyard work. Flowering occurred around June 6, slightly delayed by cool conditions that continued through the month. Summer delivered ideal ripening: warm, dry weather, strong diurnal shifts, and a marked hydric deficit supported phenolic development. Véraison began slowly around July 20, with two short heatwaves and cool nights enhancing color and aromatics. Sugar accumulation remained moderate, while acidity remained high, preserving balance and freshness. September brought 136 mm of rain, increasing botrytis pressure, but drier, more stable weather returned in late September and October. Merlot, was harvested swiftly to preserve integrity, while Cabernet Sauvignon benefited from the late-season warmth to reach full ripeness and refinement. A precise, parcel-by-parcel harvest yielded fruit of purity, tension, and aging potential. preserved quality. A highly responsive, parcel-by-parcel harvest ensured only pristine, fully ripe fruit was selected — producing wines of purity, balance, and aging potential.

Harvest: September 23rd - October 8th