



Madame  
de  
Beucaillou®



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Hommage à Madame Eugène Borie

HAUT-MÉDOC

2024

FAMILLE EUGÈNE BORIE

NON



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### Cellar Master tasting notes (January 2025)

A lifted nose offers spring flowers, mixed red and black fruits — plum and cherry — and a hint of licorice. The palate is taut and focused, with a juicy, fruit-forward mid-palate leading to a fresh, vibrant finish. Powdery tannins provide a gentle frame, as notes of red cherry and subtle spice linger, creating a charming, energetic profile.

### Winemaking

Blend: 63% Merlot, 34% 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 .....	13,27%
Anthocyanins .....	568
pH .....	3.6
Total polyphenol index .....	84
Tannins .....	5.9g/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. A highly responsive, parcel-by-parcel harvest ensured only pristine, fully ripe fruit was selected — producing wines of purity, balance, and aging potential.

**Harvest:** Septembre 22th - October 10th