



CHÂTEAU DUCRU-BEAUCAILLOU 2003

The first vintage of Bruno Borie as CEO of Ducru-Beaucaillou

Château Tasting notes (December 2014)

- **Quality:** ★ ★ ★ ★ ★ (outstanding)
- **Color:** gorgeous, deep red
- **Nose:** attractive and complex bouquet with aromas of dark berries, black cherries, a whiff of Havana cigar and cedar.
- **Palate:** smooth “attack” with a full, dense structure of exceptional elegance. A beautiful, langourous finish and a voluptuous after-taste.

Characteristics of vintage

- **Weather:** exceptionally mild weather in March and April followed by hot weather in May and June, suggesting early harvest at the flowering stage. Mid-July was very hot with one violent hail storm. Early August was scorching, followed by heavy rains. This precipitated the “véraison” of the Cabernet-Sauvignon and accelerating the ripening of the Merlot. High pressure prevailed from mid-September and its strong easterly winds dispelled any risk of rot and guaranteed perfect ripening.
- **Harvest:** picking began on **September 15th** until **September 27th**.

Blending of vintage 2003

- **80%** Cabernet-Sauvignon
- **20%** Merlot

Serving suggestions

- **Aging potential:** enjoy it today or store it for another fifteen to twenty years
- **Serving temperature:** between 16°C (60.4°F) and 18°C (64.4°F)
- **Decanting time:** two hours before tasting

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