



A Glimpse into Ducru-Beaucaillou's Soul

2025



LA CROIX DUCRU-BEAUCAILLOU

SAINT-JULIEN

2025

Cellar Master tasting notes (December 2025)

An expressive and precise nose marked by ripe blackberry, black plum and a touch of liquorice. The palate is supple and fruit-driven, supported by fine, well-integrated tannins that give a fluid, elegant texture. The finish, carried by pure fruit, evolves into a firm, subtly mineral persistence, bringing finesse and length.

Winemaking

Blend: 87% Merlot, 2% Cabernet Sauvignon, 11% 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	13,09%
Anthocyanins	800
pH	3.67
Total polyphenol index	87
Tannins	6.1g/L

Characteristics of vintage:

Weather: Warmer and drier than average conditions in November and December allowed soils to gradually rebalance while maintaining sufficient water reserves. Spring was marked by rapid vegetative growth, with early budbreak, flowering and véraison. A limited number of clusters, coulure during flowering, and persistently dry conditions naturally restricted yields, resulting in small, concentrated berries with a high skin-to-juice ratio. From May to July, temperatures remained above seasonal norms, with a prolonged rainfall deficit over three consecutive months, leading to persistent water stress, intensified by several heatwaves between mid-June and mid-July (27 days > 30°C, including 12 days > 35°C). Timely late-summer rainfall refined the skins and moderated sugar accumulation without diluting the fruit. Adaptive vineyard management preserved freshness and aromatic precision despite rapid ripening. The 2025 vintage is the earliest in the estate's history. It required swift, parcel by parcel decision-making, with the primary objective of preserving fruit and freshness.

Harvest: 2 September - 23 September