

Great vintages Château Ducru-Beaucaillou : our 1970 vintage



Château Tasting notes

- Quality: *****
- **Superb**, very deep ruby colour. The nose is fresh and complex with scents of liquorice, spices, prunes and quite harmonious. On the palate it is fine, pleasant with very concentrated, ripe and rich tannins leaving a fresh finishand endless finish.

Château Ducru Beaucaillou 1970 is a very great vintage and it has anundoubtedly good staying power and even has potential for improving.

Characteristics of vintage 1970

- Weather

The very big harvest had the advantage of excellent weather conditions throughout the whole of the summer up till the end of the harvest. After a fairly mild winter, growth started towards the end of March, but the vegetation was immediately and adversely affected by frosts at the beginning of April. June was fine and warm and July brought hot, dry weather with only occasional rains. The hot weather of September which continued till the harvest meant that the grapes were concentrated and had reach optimum maturity at the beginning of the harvest.

- Serving suggestions

Advice for drinking: to drink or to hold a few more years Temperature: between 16 and 18°C Decanting time: decant 1 hour without aeration

CHATEAU DUCRU·BEAUCAILLOU

www.chateau-ducru-beaucaillou.com