



The Vibrant Expression of Youth

2025



LE PETIT DUCRU DE DUCRU-BEAUCAILLOU

SAINT-JULIEN

2025

Cellar Master tasting notes (December 2025)

A clear and inviting nose combining ripe red and black fruits, with notes of cherry and black plum. With aeration, a discreet spicy nuance emerges. The palate is soft and round, with a supple, even texture. The finish is balanced and harmonious, giving an overall impression of ease and fluidity.

Winemaking

Blend: 83% Merlot, 9% Cabernet Sauvignon, 8% 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	13,51%
Anthocyanins	765
pH	3.66
Total polyphenol index	82
Tannins	5.7g/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