



GRANDE RESERVE CROIX DE BEAUCAILLOU 2012 by Jade Jagger

Château Tasting notes (April 2014)

- **Quality:** ★★★ / ★★★★★ (great)
- **Color:** deep purple
- **Nose:** expressive bouquet with aromas of blueberry, blackberry and blackcurrant
- **Palate:** structured and balanced, with fully ripe, very round and powerful tannins. Overall very attractive.

Characteristics of the vintage

- **Weather:** a very cold, dry winter, a humid and fresh spring, with spikes of heat here and there. The 2012 vintage started with mixed weather, which lasts until mid-July; until bunch-closure. The fine, hot and sunny days of August and those vital ones of September, combined with a bit of summer drought, allowed the grapes to attain a fine sugar concentration. At the end of the cycle the grapes ripened a bit more thanks to some rain. A period of considerable temperature fluctuation (hot days, fresh nights) helped to increase the aromatic intensity.
- **Harvest:** picking began on **September 28th** and ended on **October 17th**.

Blending of vintage 2012

- **60%** Cabernet-Sauvignon
- **38%** Merlot
- **2%** Petit Verdot

Serving suggestions

- **Aging potential :** drink now or enjoy over the next 20 years
- **Serving temperature:** between 16°C (60.4°F) and 18°C (64.4°F).
- **Decanting time :** 2 hours before pouring

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