



dear pebbles

1720 2020

a story



Baghera/*wines*

ALBUM

dear pebbles

1720 – 2020

a story

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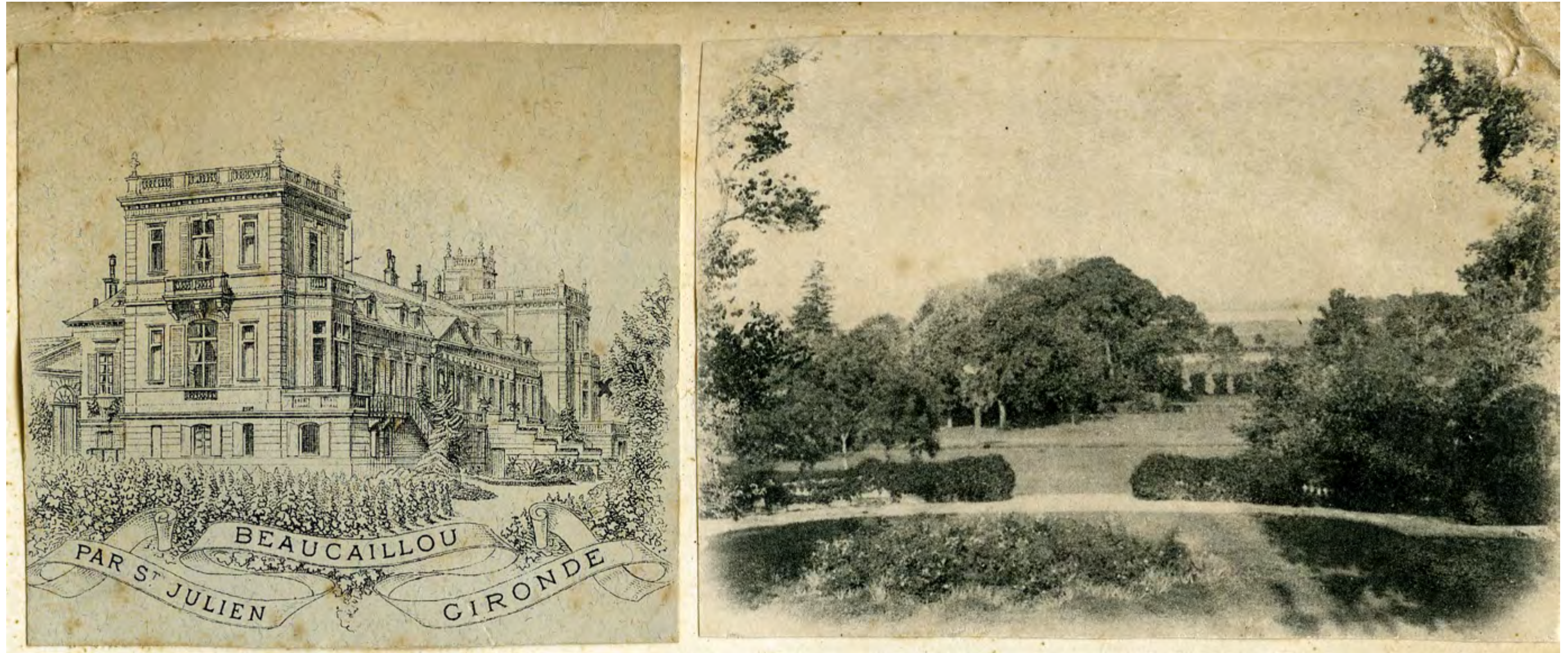
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introduction

Château Ducru-Beaucaillou is located in the commune of Saint-Julien, in the heart of the Médoc peninsula, between Margaux to the south and Pauillac to the north. It takes its name from Bertrand Ducru, owner of the estate from 1795 to 1866, and from the “beautiful pebbles” characteristic of its unique viticultural terroir, enabling it to produce exceptional wines.

Over time, the vineyard has become one of the great symbols of the Médoc. Perched on an exceptional site, in the midst of sumptuous, century-old parkland, terraced right down to the river, Ducru-Beaucaillou was initially embellished by the architect Paul Abadie, then further sublimed by Louis-Michel Garros in the late 19th century.

The Château Ducru-Beaucaillou estate covers 334 hectares, including 105 hectares of vines and vineyard land, nearly 3 hectares of parkland and gardens and 226 hectares of pasture land and coppice.

Since January 3rd 2003, Château Ducru Beaucaillou has been run by Bruno-Eugène Borie. He represents the third Borie generation at the head of the estate, with his mother, Monique Borie, and his sister, Sabine Coiffe, still working alongside him.

1

inside an ecosystem

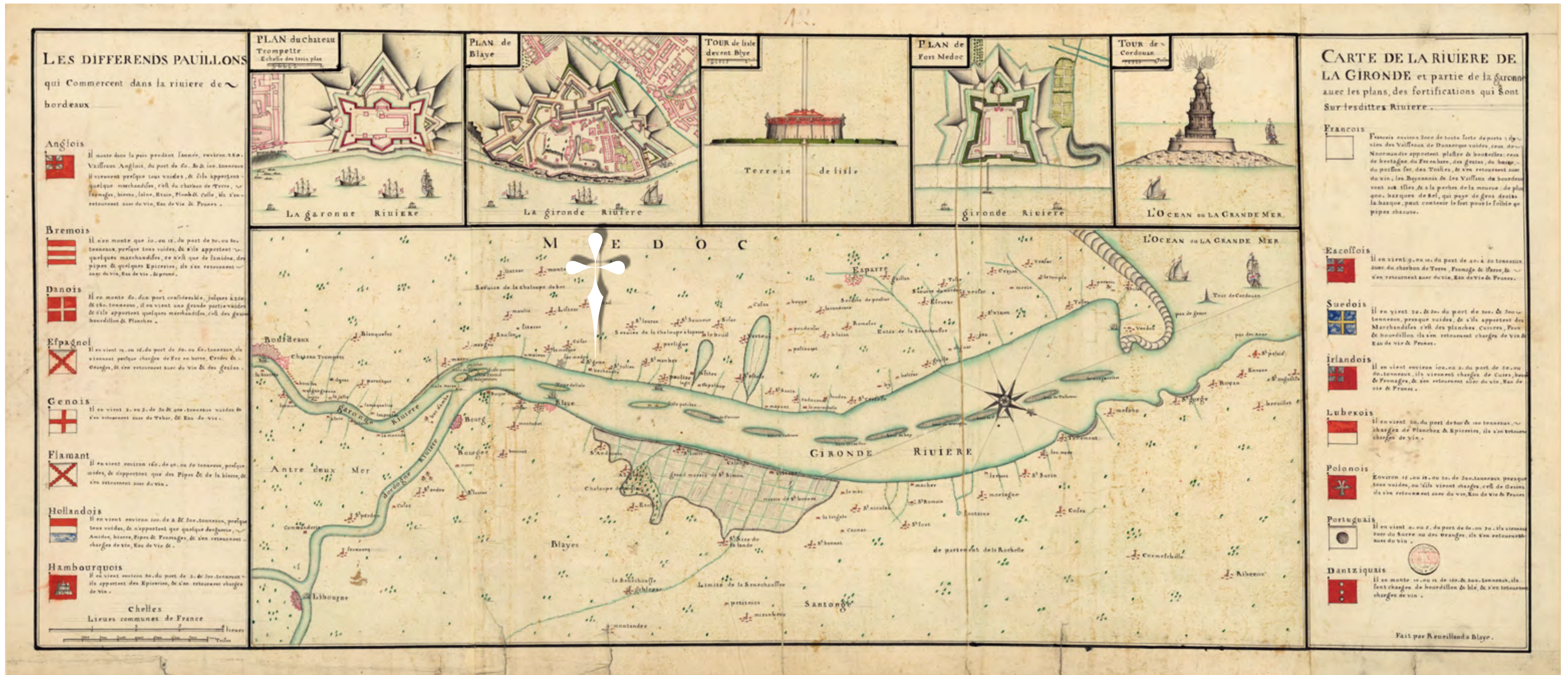


1.1 A château, its estuary

Our terroir, an overview

Château Ducru-Beaucaillou, which acquired the status of *Second Cru Classé* in 1855, situated in the Saint-Julien appellation d'origine contrôlée, occupies a position and a terroir site that are in many ways exceptional. These advantages, linked to the natural environment, are not unrelated to the excellent quality of its great red wines. Of course, the essential role played by people in enhancing the quality of these products must not be ignored. Nevertheless, whatever their merits, and they are great, the people in charge of this Médoc *Grand Cru Classé* could not produce such great red wines without the essential support of the winegrowing terroir and its topographical location.

left – Extract from the *Carte de l'embouchure de la Garonne jusqu'au bec d'Embesse*, by Desmarais, 1759. (Map of the mouth of the Garonne as far as the Bec d'Embesse).



mother gironde

Situated around 25 km from the Bay of Biscay, Château Dueru-Beucaillou and its surrounding vineyards are perched on a magnificent site in the Médoc with an uninterrupted view over the Gironde estuary. The estuary, which covers an area of 635 km² and is 4.3 km

wide here at Beaucaillou, plays a powerful role in moderating the climate. The enormous quantities of water, which are set in motion 4 times a day by the twice-daily rising and falling of the tides, function as a natural regulator, heating in winter and cooling in summer.

In this wide estuary, these regular water movements are combined with the circulation of local air masses, which further moderates the climate in the immediate vicinity of the Gironde, thus sparing its vineyards, especially from numerous harmful frosts and hailstorms.

above — View of the vast Gironde Estuary, where the Dordogne and Garonne rivers meet, historically conducive to maritime trade. *Map of the Gironde river and part of the Garonne with plans of the fortifications on the rivers in question*, by Reveillaud, cartographer, 18th century.



right —The Château's vines benefit from the excellent topography and terroir in Saint-Julien. *Map of the Captaincy of Lamarque du Haut Médoc*, by Reveillaud, cartographer, 1732.



left — In the wide Gironde estuary, local air masses mix with the tides. This movement of water and air moderates the climate in the immediate vicinity and benefits the vineyards. *La rivière* [Rives de la Garonne] (*The river* [Banks of the Garonne]), pen and brown ink drawing by Hermann Van der Hem, 1638.



privilege of terroir

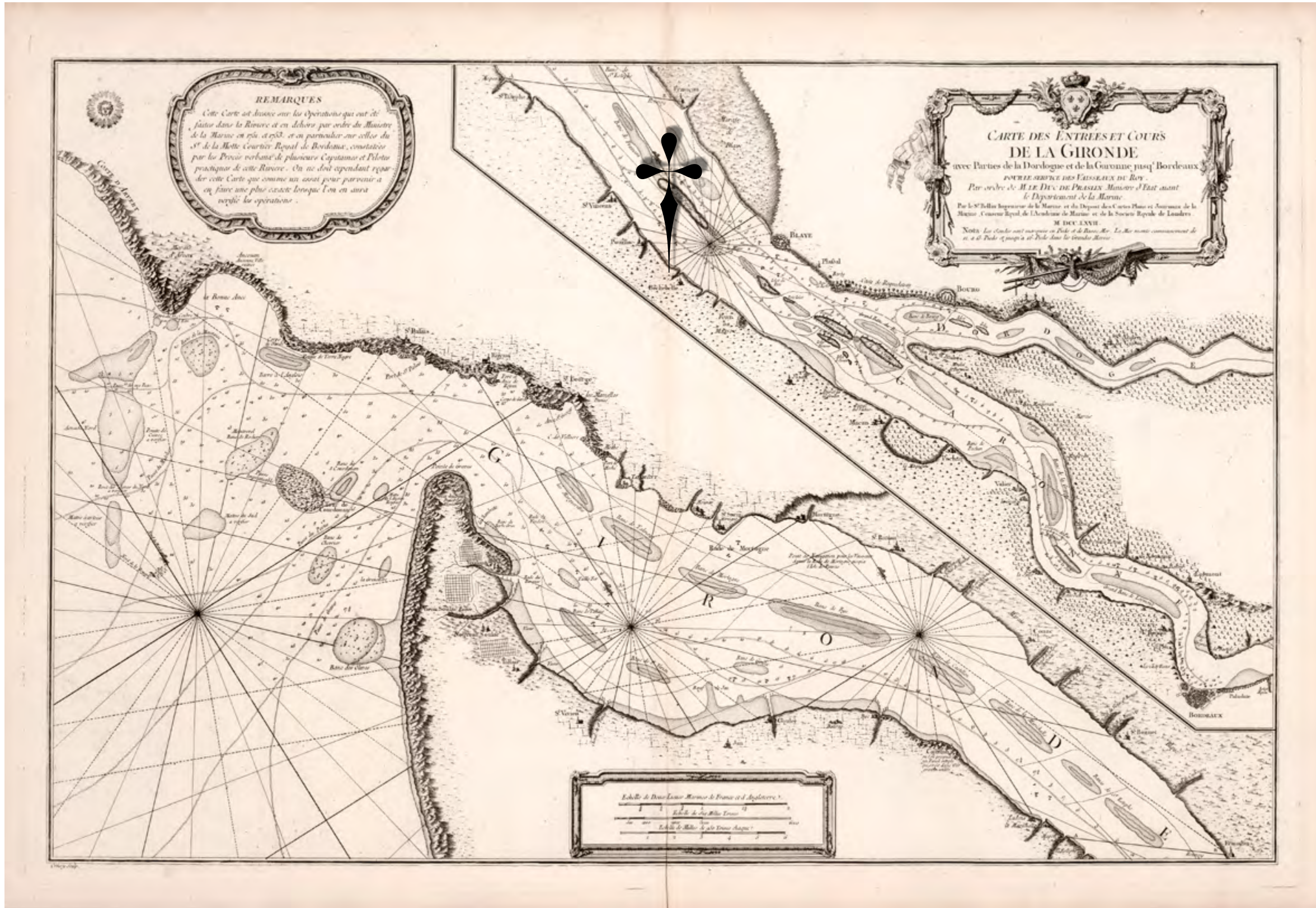
There is a general agreement that those overlooking the estuary have the most favourable climate for producing great wines. Château Ducru-Beaucaillou is among those that enjoy the most commanding view of “the river”!

It has an exceptional position in the Saint-Julien AOC (*Appellation d’Origine Contrôlée*). It is located on the eastern façade of this large communal terroir, immediately above the low-lying land of the Gironde palu. It rises above the base level of the Gironde by more than enough height to ensure the effective natural drainage of rainwater.

Just 800 metres from the Estuary, Château Ducru-Beaucaillou stands proudly alongside its vines, which benefit from a prodigious natural environment, with sunshine, wind, tides and the famous gravel beneath its feet.

left – Château Ducru-Beaucaillou, formerly known as “Maucaillou”, is just a stone’s throw from the Gironde Estuary. According to a local saying, “those with a view of the estuary have the best climate for producing great wines”. Extract from the *General map of France* by Cesar-Francois Cassini, drawn up by order of the King and engraved in 1744.





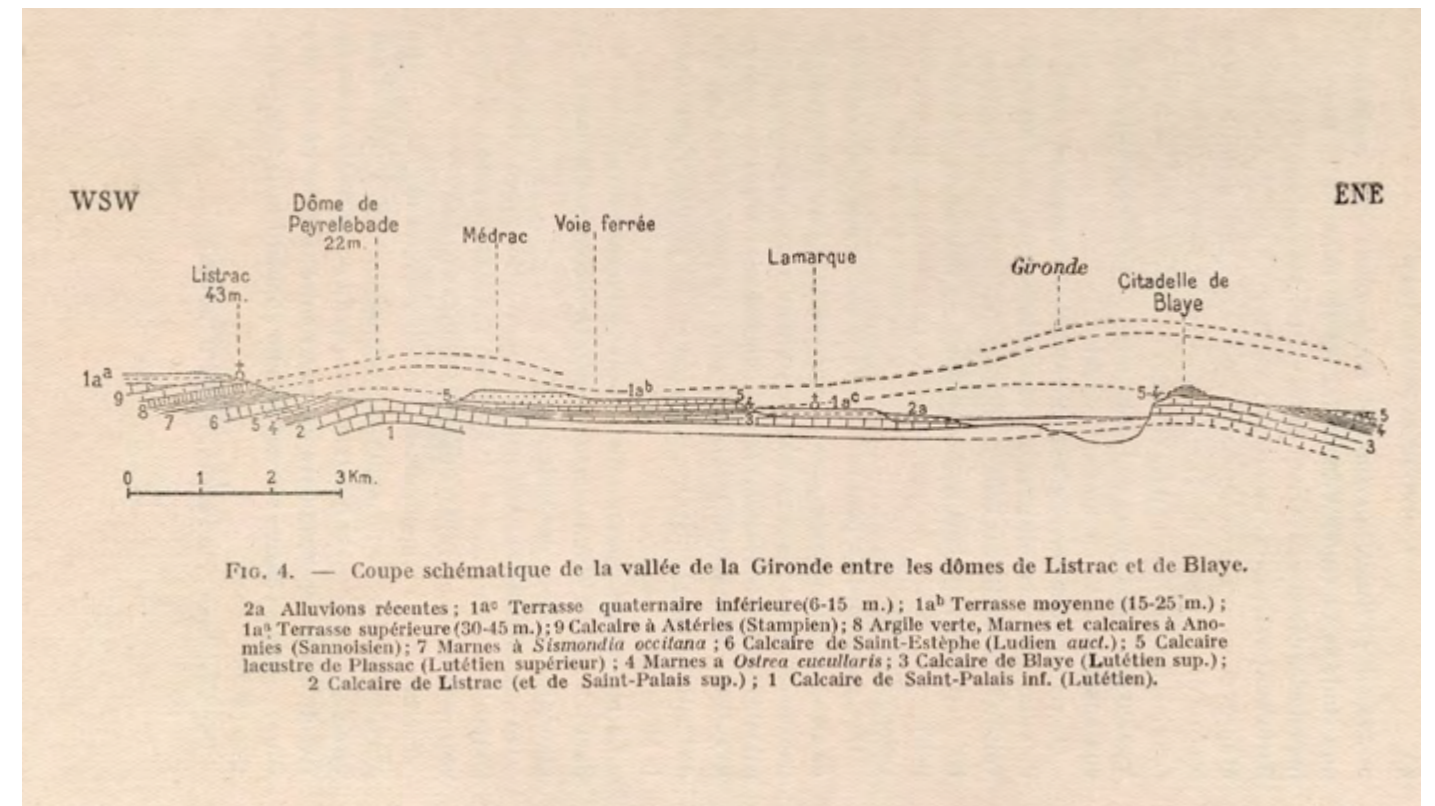
1.2 A château, its pebbles

gravel soils

Château Ducru-Beaucaillou, whose origins date back to the end of the 17th century, owes its name to the “beautiful pebbles” that characterise its terroir and whose exceptional viticultural advantages are reflected in the refinement and elegance of the wines it produces.

It is due to this terroir that Ducru-Beaucaillou is often considered to be the quintessence of the Saint-Julien *appellation d'origine contrôlée*, its 105 hectares occupying the eastern part of the communal terroir, known and recognised as one of the finest areas of gravel soils in the world.

opposite — Map of the Gironde Entrances and Streams, by Jacques Nicolas Bellin, published in 1767.



above left — The delta before 580 and above right — The delta during the Middle Ages. The history of the western Aquitaine basin and the soils in this appellation tell us a lot about this terroir with its great wine potential. Drawings from Study of the coastline and dunes of the Médoc: ancient coastline, present-day coastline, by Pierre Buffault, 1897.

above — Six alluvial terraces make up the main wine-growing terroirs on the left bank of the Bordeaux region. Map of the Gironde valley between the domes of Listrac and Blaye, plate taken from Western Aquitaine, by Fernand Daguin, 1948.

from the delta...

The history of the western Aquitaine basin and the soils of the appellation sheds light on this terroir with its great potential for wine.

5 or 6 million years ago, the sea withdrew, exposing in the north of the Aquitaine basin, from Arcachon to the tip of the Médoc, a flat landscape of marshes with a clay base, later covered with alluvial groundwater, in part due to the run-off from the Pyrenees.

In the Quaternary Era, the north of the Aquitaine basin was a vast delta. A fluvial axis was formed between Langon and the present-day Arcachon basin region, which can be described as the “primitive Garonne”.

2 million years ago, a major deformation of the basin occurred as a result of tectonic movements, when the Pyrenees underwent a new “growth crisis”. The Garonne, whose inclination was dramatically altered, had its course redirected and overflowed its banks on several occasions. So, after having deposited gravel between Langon and Arcachon, it then brought it to the Graves region, the Médoc and even to the outskirts of Entre-Deux-Mers.

These small clay pebbles consisting of white quartz and quartzite were therefore the first pebbles to have been deposited in the Bordeaux region.

... to the terraces

This was followed by a succession of glacial periods between 1 million years ago and 15'000 years ago. Warmer weather interrupting the cold periods, caused the glaciers to break up and resulted in huge quantities of sand, gravel and pebbles being rolled down from the Pyrenees into our region by the rivers.

The five levels of glacial gravel which were added to the level of gravel from 2 million years ago are thus organised in the Bordeaux region in a very complete system of six alluvial terraces and constitute the main wine-growing terroirs of the Bordeaux region on the left bank.

This system of gravel terraces, which is very widespread and complete in the Margaux region, is reduced in the Saint-Julien region to two of the six terraces, reserving an exceptional composition of gravel for the Château Ducru-Beaucaillou.

As one strolls through the vineyards it is possible to realise a truly abundant lithological harvest. The famous quartz rocks, white and blond pebbles, white and black flint, hard sandstone pebbles and pebbles with sumptuous gradations of red, pink, off-white and even green marbling from the Pyrenees can all be encountered.



very special pebbles

Whatever their size, the rock fragments constituting gravel in the strict sense of the term, i.e. pebbles and stones, have an elongated, slightly flattened form, but they are never spherical.

At Ducru-Beaucaillou, this surprising mix of gravel includes some very large pebbles that can measure 10, sometimes 20 centimetres in length. They are complemented by medium-sized gravel of 2 to 3 cm and gravel

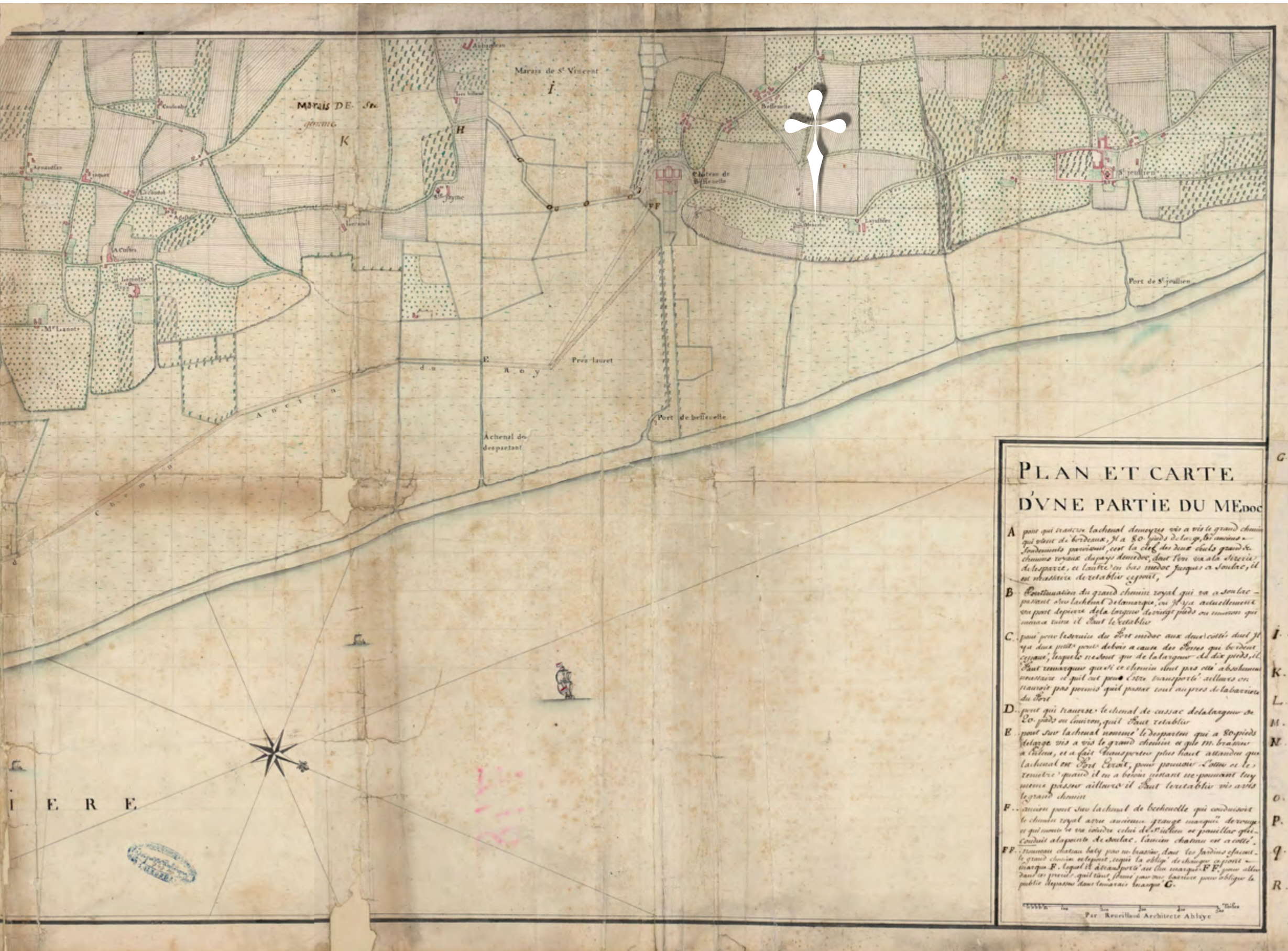
of 2 mm to 2 cm, all combined within a fine “matrix” made up of coarse and fine sands, silts and clays.

This aggregate of pebbles plays a vital role in the health of the vines. They promote soil drainage, reflect the sun onto the grapes and accumulate heat during the day, releasing it at night during the summer twilight, while at the same time forming a protective blanket that limits the drying out of the soil during

the scorching summer months. These quartz and silica soils, which are free of limestone, lean and acidic, are what make this terroir so valuable for producing exceptional wines.

In short, this “agrological” poverty is extremely precious, and was identified as such by the founding generations of the château as early as the seventeenth century.

above — Very special pebbles in the “Grande pièce” parcel.



1.3 A château, its family history

The first known traces of the Château date back to the thirteenth century, and written records indicate that the first family known to have lived there was the Dejean family. However, the first concrete documentation refers to the Bergeron family as owners of the Château from 1720, when Marie provided it as a dowry.

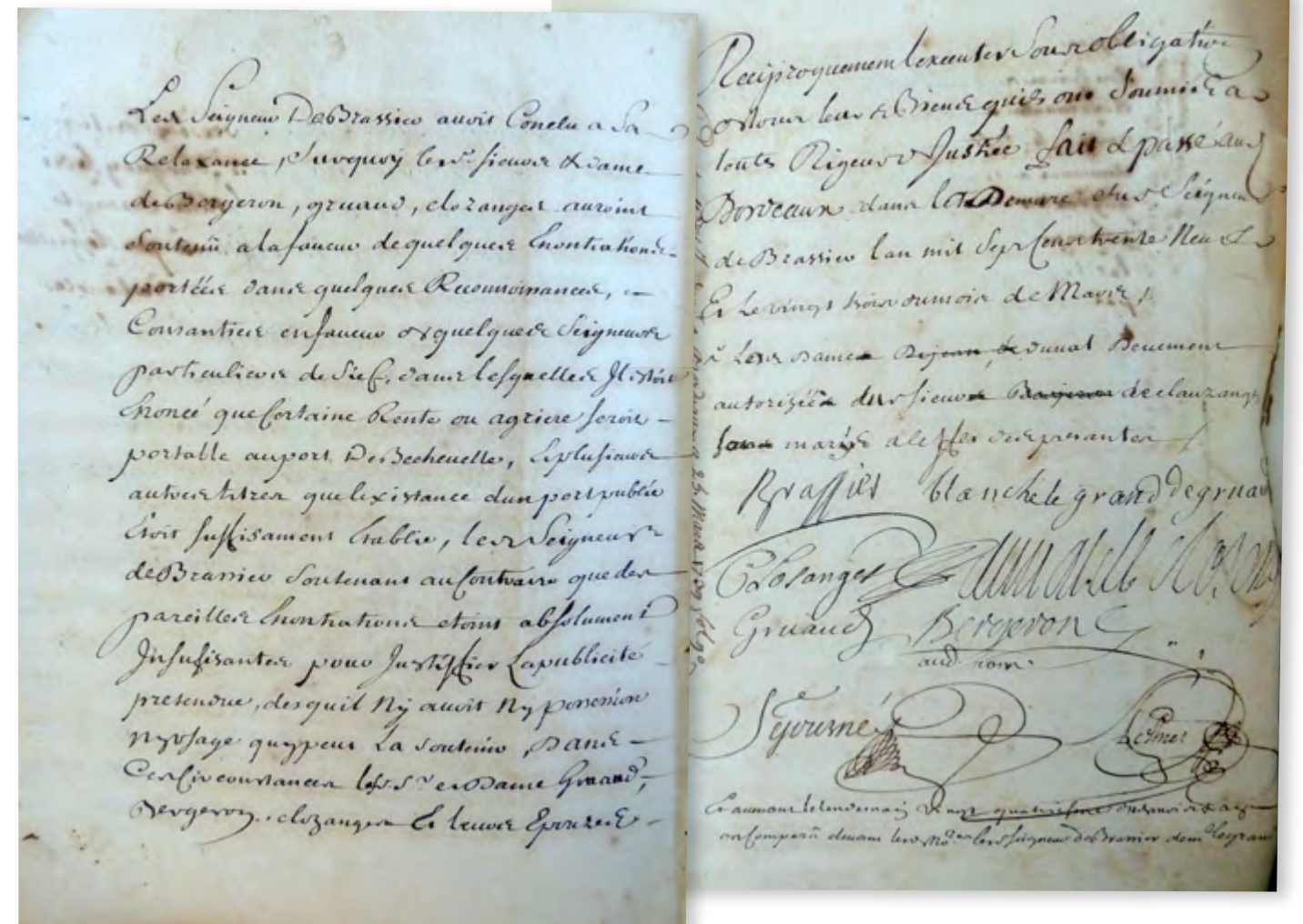
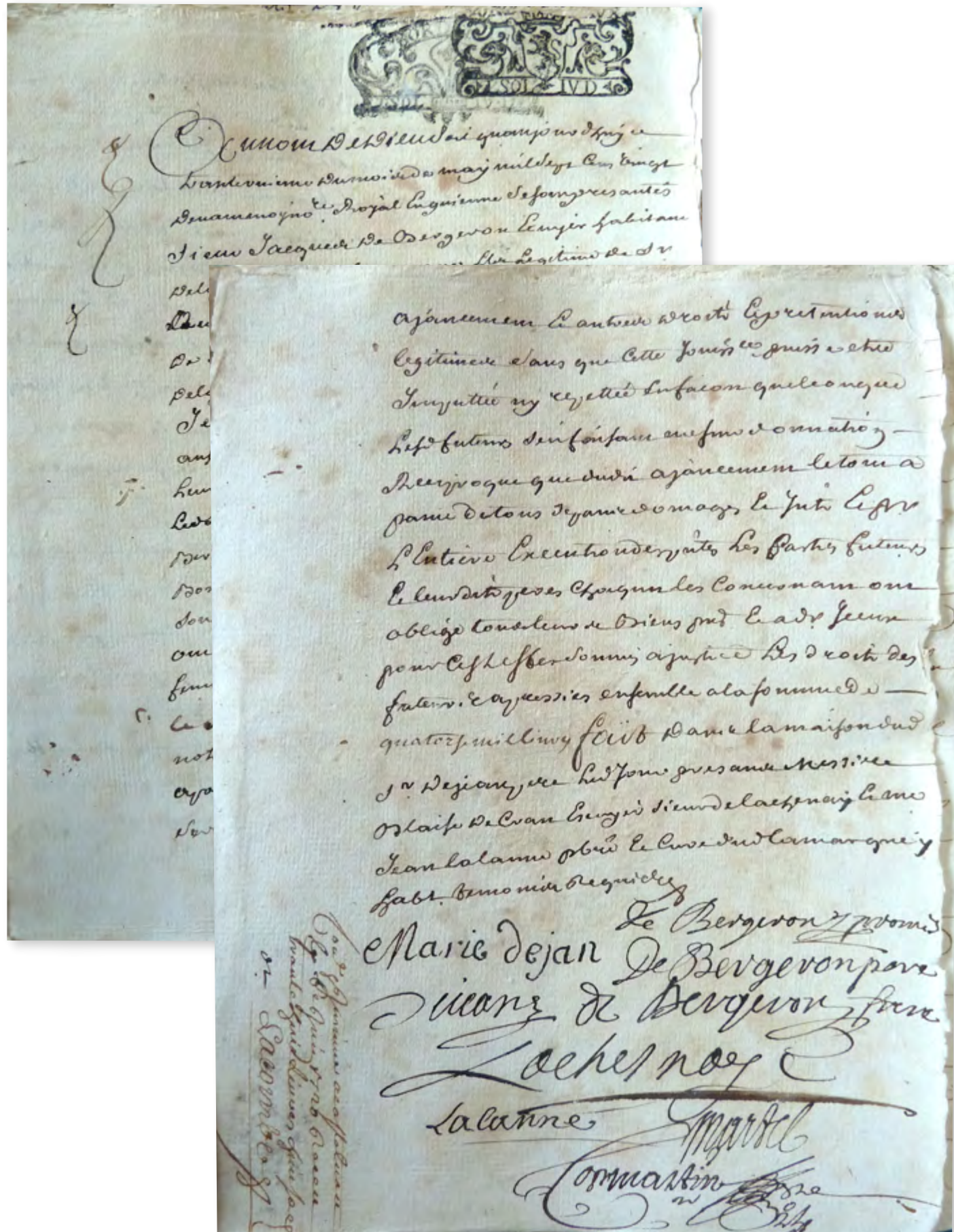
left – Plan and map of part of the Médoc by the architect Reveillaud, 1736.



above – Maucaillou, Commune of Saint-Julien, Bèchevelle section, by S. L. Richard, land surveyor, 1825.

opposite – Maucaillou, Index of the cadastral parcel plan for the commune of Saint-Julien, canton of Pauillac, by Mr Richard, 1st class surveyor, 1826.





Bergeron, from 1720 to 1797

left – 30th May 1720. Marriage contract between Jacques de Bergeron and Marie Dejean.
above – 23rd March 1739. Official request to use the Port of Beychevelle.

A pivotal encounter in the Age of Enlightenment. The birth certificate was a marriage certificate. Jacques de Bergeron, an illustrious attendant of the king, married Marie Dejean, heiress to the vineyard, on May 30, 1720 in the church of Saint-Julien de Reignac. On the orders of the esteemed Councillor of the Bordeaux Parliament, the wines became widely distributed, particularly in the Scandinavian countries. Bordeaux's municipal archives dating from the French Revolution interestingly indicate that a sword and a pistol were confiscated by the authorities from Swedes visiting the château at the time.

et chacun d'eux en deed pour le tout son renoncement
aux biens d'ordre division et d'incertitude, garantir de tous
troubles, dettes, hypothèques, citations et autres empêchemens
quelconques, Au Citoyen Bertrand Ducru, residing
à Bordeaux, y demeurant rue St Catherine N° 40. à le présent
et acceptant, acquiesçant pour luy de desumure et ayant cause, sans
la dite faculté de rachat d'un an, C'est à sçavoir.

Le bien et Domaine appelle' maucailou,
appartenant aux dits charles et Jean Bergeron freres, conjointement
et par indivis, situé dans la commune de St Julien en medoc,
avec son bethum et fons qui se trouvent et indépendent, tant
dans la dite commune de St Julien que dans les communes voisines
comme les dits Bergeron freres le jouissent et possèdent, tels et
dans l'état qu'ils sont aprésent avec les fons et vol, catisses,
jures, panages et autres appartenances et dependances d'iceux,
sans en rien excepter ny réserver.

plus ledit charles Bergeron es dite nomme vend comme d'usage
pour luy et son frere sans la dite faculté de rachat d'un an au
dit Bertrand Ducru, les meubles meublans ustensiles de ménage
vins, vases, vaires, Betail, charrettes outils aratoires et
autres effets mobiliers qui sont dans le dit Domaine, détaillé
dans un état estimatif qui en a été fait entre les parties, lequel
état par elles signé notarié en présence des notaires
Luminé et demeuré by joint

pour par ledit Ducru jouir & disposer du dit —

après l'expiration de cette lettre de ratification, il sera fait
compte entre ledit Ducru et ledit Jean Bergeron de ce qui est
de par celui cy audit Ducru par Condammations en Capital
interdict et frais, et le qui se trouvera de audit Ducru sera

de la jouissance
de Charles
Bergeron
qui duran
est
La somme
de 7500
francs
par la par
acquiesçant
Charles
Bergeron
vendeur, e
mille livres
est
divisément
maine des
ratification
pour les
privileges
Lettre sera
expédié de
après l'expiration de cette lettre de ratification, il sera fait
compte entre ledit Ducru et ledit Jean Bergeron de ce qui est
de par celui cy audit Ducru par Condammations en Capital
interdict et frais, et le qui se trouvera de audit Ducru sera



above — An illustration of Château Ducru-Beaucaillou by Charles Lallemand, published in 1838.
left — Château de Moncaillou deed of sale from Charles and Jean Bergeron to Bertrand Ducru.

Ducru, from 1797 to 1866

Born in Béarn, Bertrand Ducru was a dynamic wine merchant and founder of his own trading house. He acquired the estate in 1797. His love for the Médoc vineyards led him to undertake major investments in both the cellars and the vineyards, to the extent that his successors decided to add his name to that of Beaucaillou. This indefatigable builder made a tremendous contribution to the estate's reputation by developing the land and transforming the Gironde house into an elegant Directoire chartreuse overlooking the estuary.



Vins rouges classés du département de la Gironde

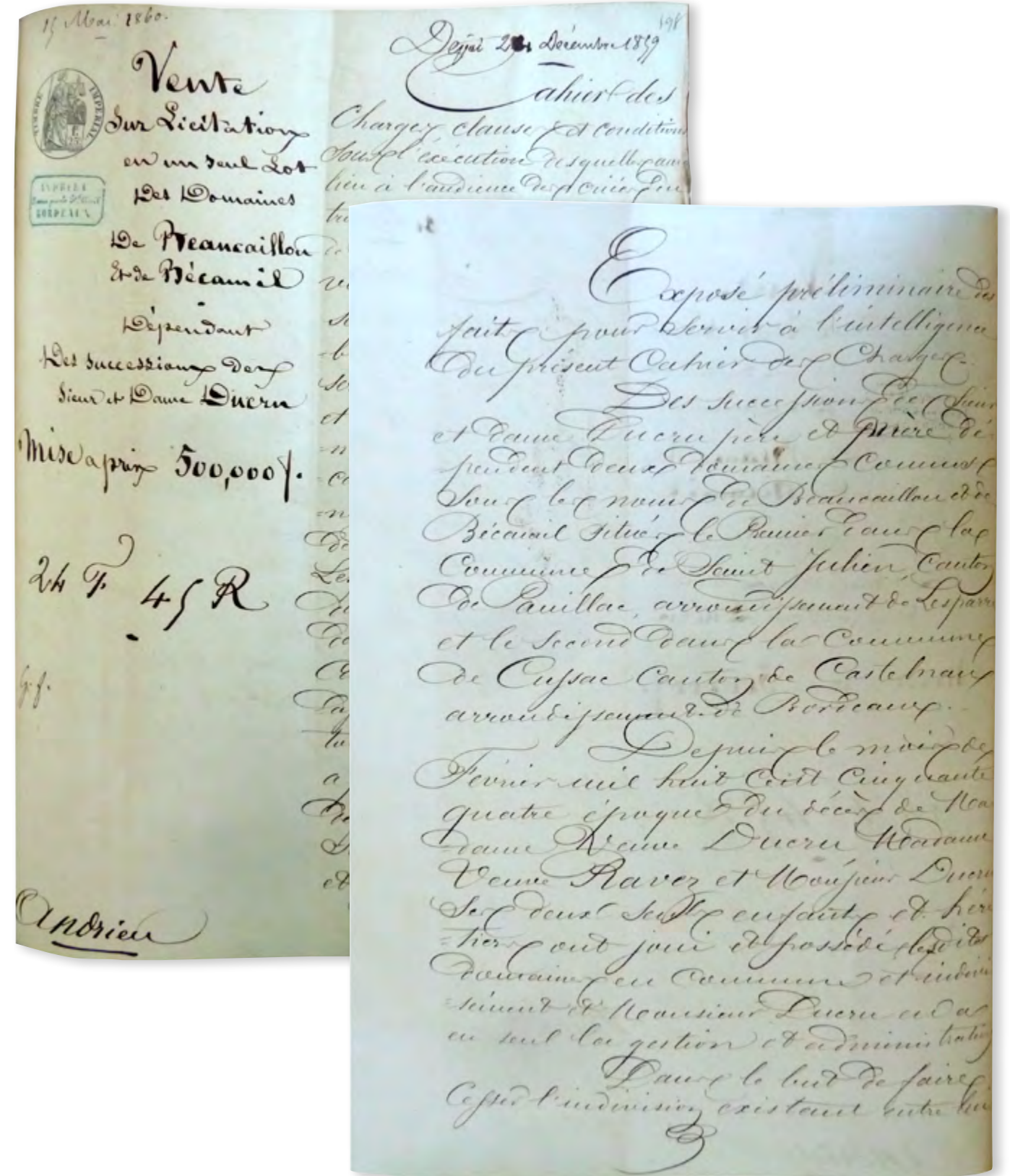
Cru	Communes	Propriétaires
Premiers Crus		
Château Lafite	Lafite	Sir Samuel Drott Hume
Château Margaux	Margaux	Angade
Château Latour	Margaux	de Bismont
Château Brane-Mulgrave	Margaux	de Camille
Château Bataillon	Margaux	de Bess
Château de Biscan	Margaux	Comte de Lamoignon
Secondes Crus		
M. Godeau	Margaux	Comte de Rothschild
Rivière	Margaux	Comte de Castelnau
Léoville	Margaux	Comte de Las Cases
Vivons Bonfort	Margaux	Comte de Boyssie
Jean-Luc	Margaux	Comte de Biron
Lescombes	Margaux	Comte de Lamoignon
Brane-Mulgrave	Margaux	Comte de Bismont
Château de Biscan	Margaux	Comte de Camille
Château de Bataillon	Margaux	Comte de Bess
Château de Bismont	Margaux	Comte de Lamoignon

above — Portrait du Comte Auguste Ravez by François Joseph Kinson (1771-1839), Musée des Beaux-Arts de Bordeaux.

above — Official classification of Bordeaux wines, on 18 April 1855 at the Bordeaux Chamber of Commerce, at the request of Napoléon III during the Paris Universal Exhibition.

Marie-Louise Ducru, daughter of Bertrand Ducru and Marie Duluc married Baron Antoine-Auguste Ravez (1797-1857). His father, Count Auguste Ravez (1770-1849), a lawyer, Peer of France (1829-1830), Member of Parliament for Gironde (1816), President of the Chamber of Deputies and Under-Secretary of State for Justice (1817-1818), is said to have had the traditional glass of water used by parliamentary speakers replaced by a glass of Ducru-Beaucaillou to honour his daughter-in-law's wine. Bertrand Ducru died in 1829.

His two children then managed the estate. In 1860, Marie-Louise Ravez bought out her brother Jean-Baptiste Gustave Ducru's shares and became the sole owner. Under her aegis, the estate saw the greatest improvement in quality within the Saint-Julien appellation, and during her era the cru became the most expensive to be sold in the community. In the 1855 classification, Château Ducru (Beaucaillou) was nobly placed second on the Bordeaux podium.



above — 15th May 1860 sale by auction in a single lot of the Beaucaillou and Bécamil estates belonging to the estates of the "5 sieurs and dame Ducru". Starting price 500 000 francs.



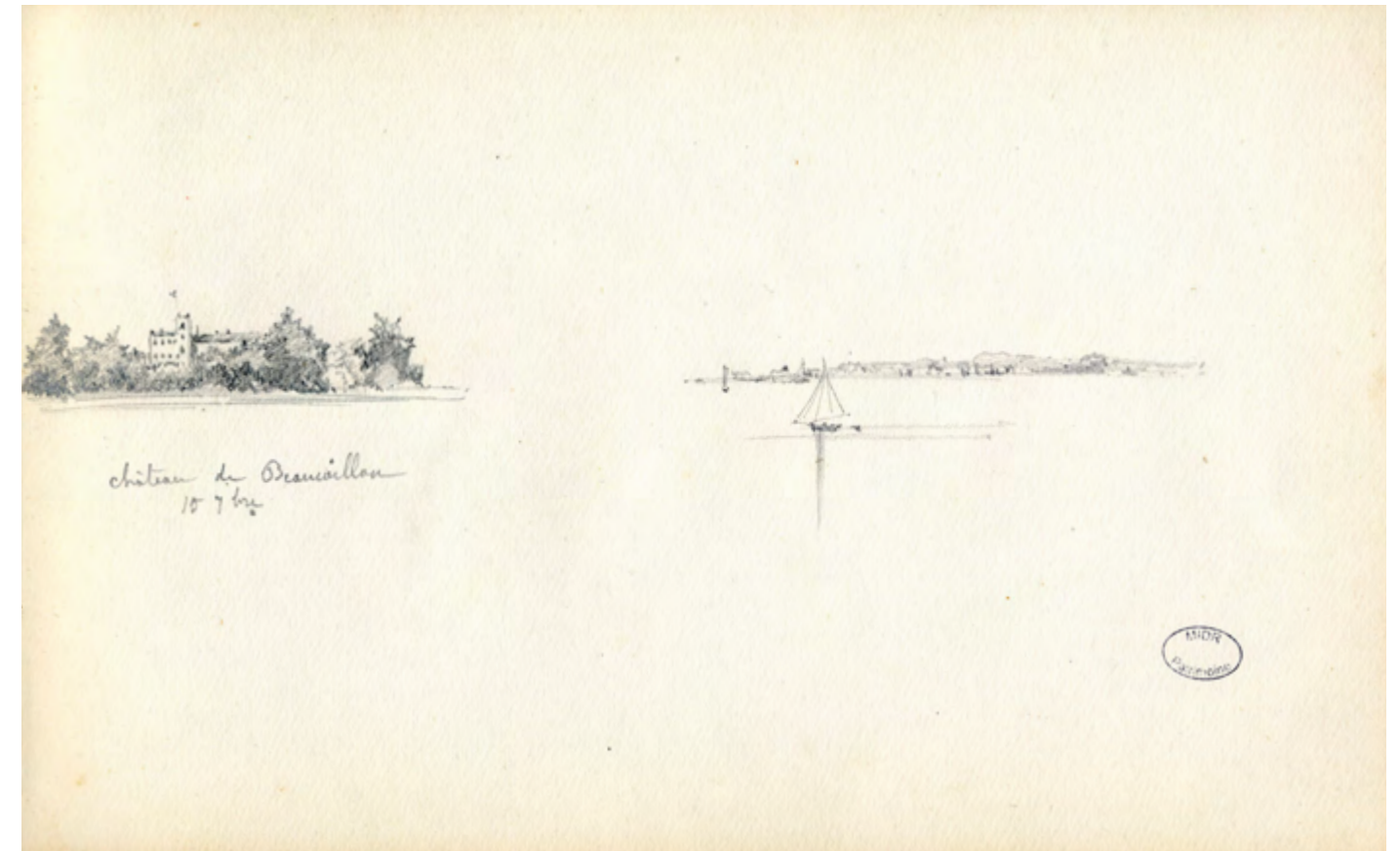
Johnston, from 1866 to 1928

On March 3, 1866, Ducru-Beaucaillou was sold to Lucie-Caroline Dassier, wife of the wine merchant Nathaniel Johnston. This brilliant polytechnician, who harboured a passion for the Médoc, called upon the best experts and infused the estate with a breath of modernity.

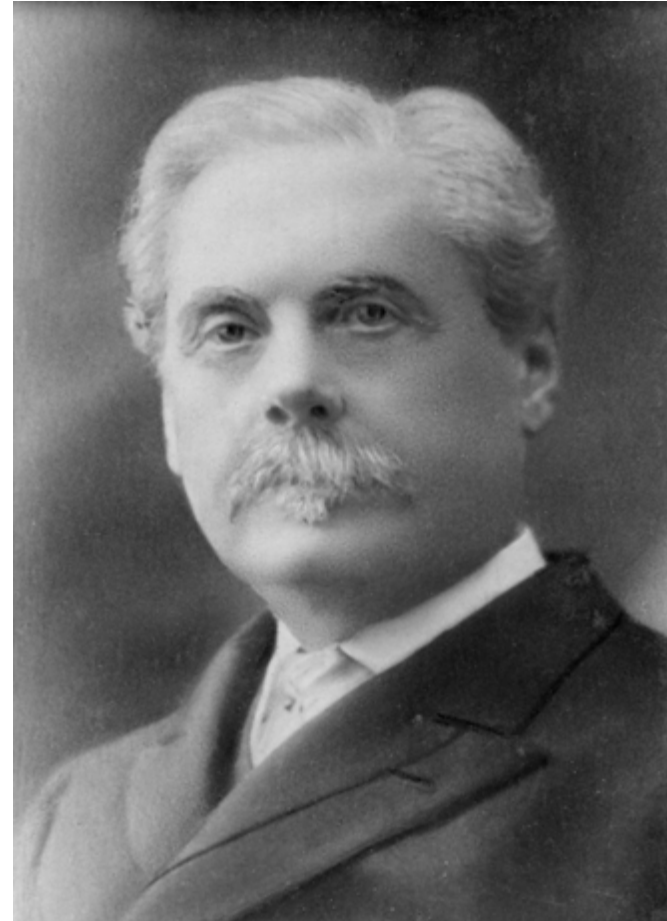
opposite — Postcard view of the building from the vat room.



above — View of Château Ducru-Beaucaillou before the construction of the two Victorian towers erected at the request of Nathaniel Johnston. *Château Man caillon [ie Beaucaillon] belonging to M. Ducru in Sain-Julien*, by Stahl, (187.?). Graphite pencil and stump drawing.



above — View of Château Ducru-Beaucaillou after the construction of the two Victorian towers commissioned by Nathaniel Johnston. Sketch of the “Château de Beaucaillon”. Album of pencil sketches by Roger de Bouillé, published in 1883-4.



above — Princess Marie Caradja of Constantinople, second wife of Nathaniel Johnston.

above — Nathaniel Johnston.
below — *Grands crus bordelais* [Great Bordeaux vintages]: monographs and photographs of châteaux and vineyards. First series by Alfred Danflou, 1866.

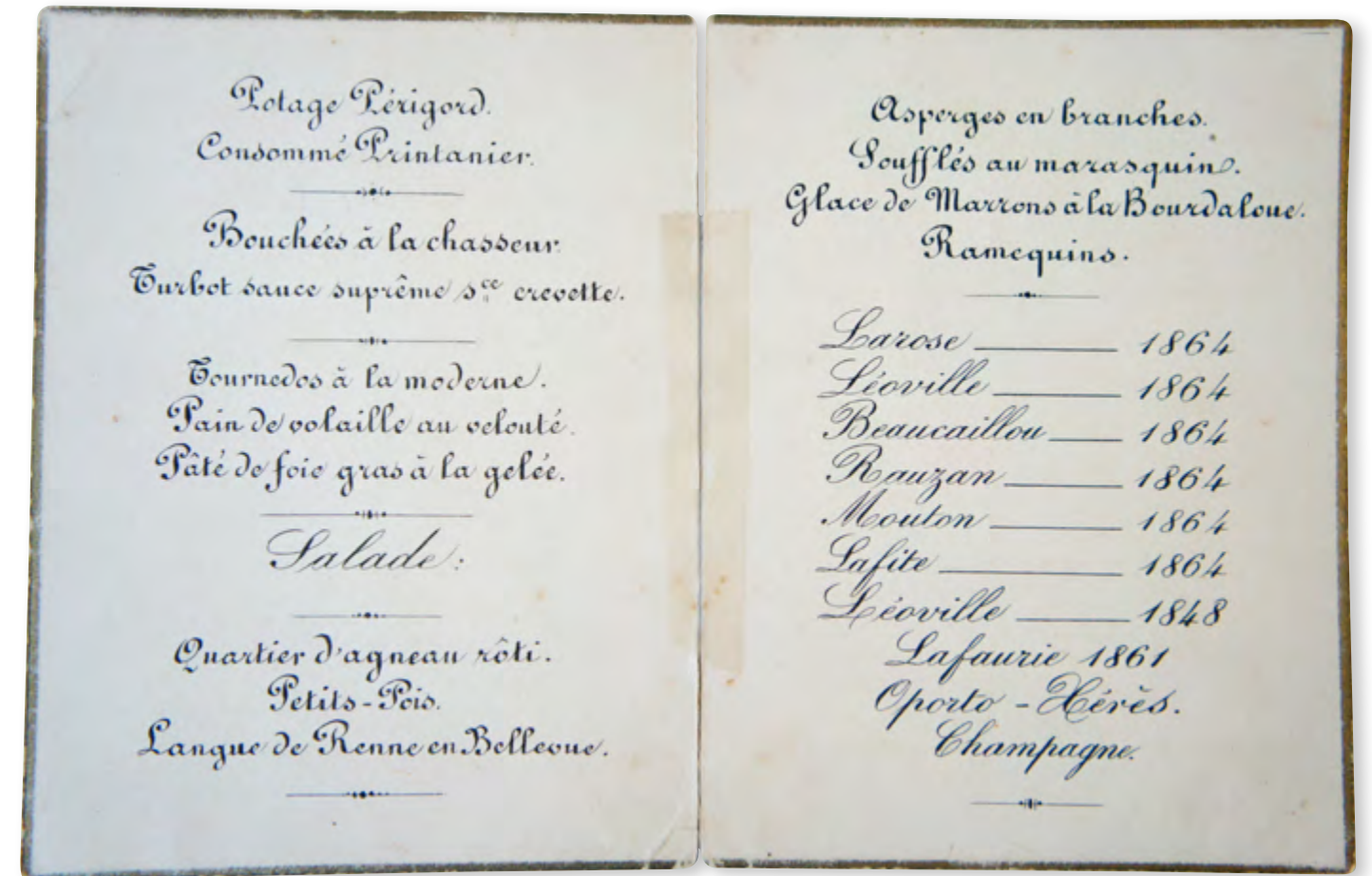
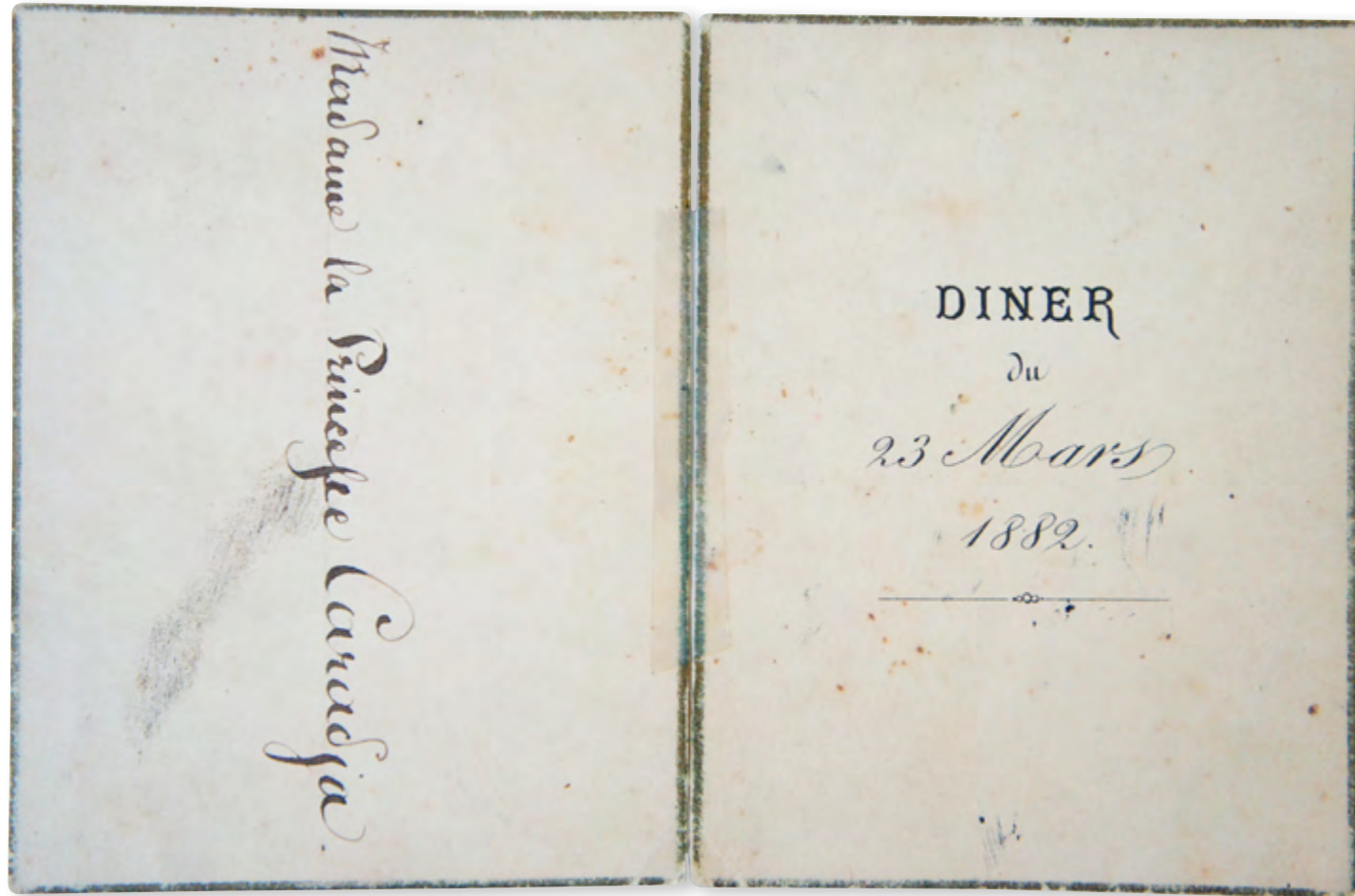


In 1878, two years after the death of his wife, Nathaniel Johnston entered into a second marriage with Princess Marie Caradja of Constantinople (1854-1910), daughter of Prince Constantine of Turkey. Keen to embellish Ducru-Beucaillou to reflect the quality of his wines, he built two Victorian towers to frame the original chartreuse, working with the famed architect Louis-Michel Garros and his partner, Eugène Bühler, to create a landscaped park planted with rare trees. Under his orders, the residence, one of the most sumptuous in the Gironde, rivalled in luxury, sophistication and exoticism.

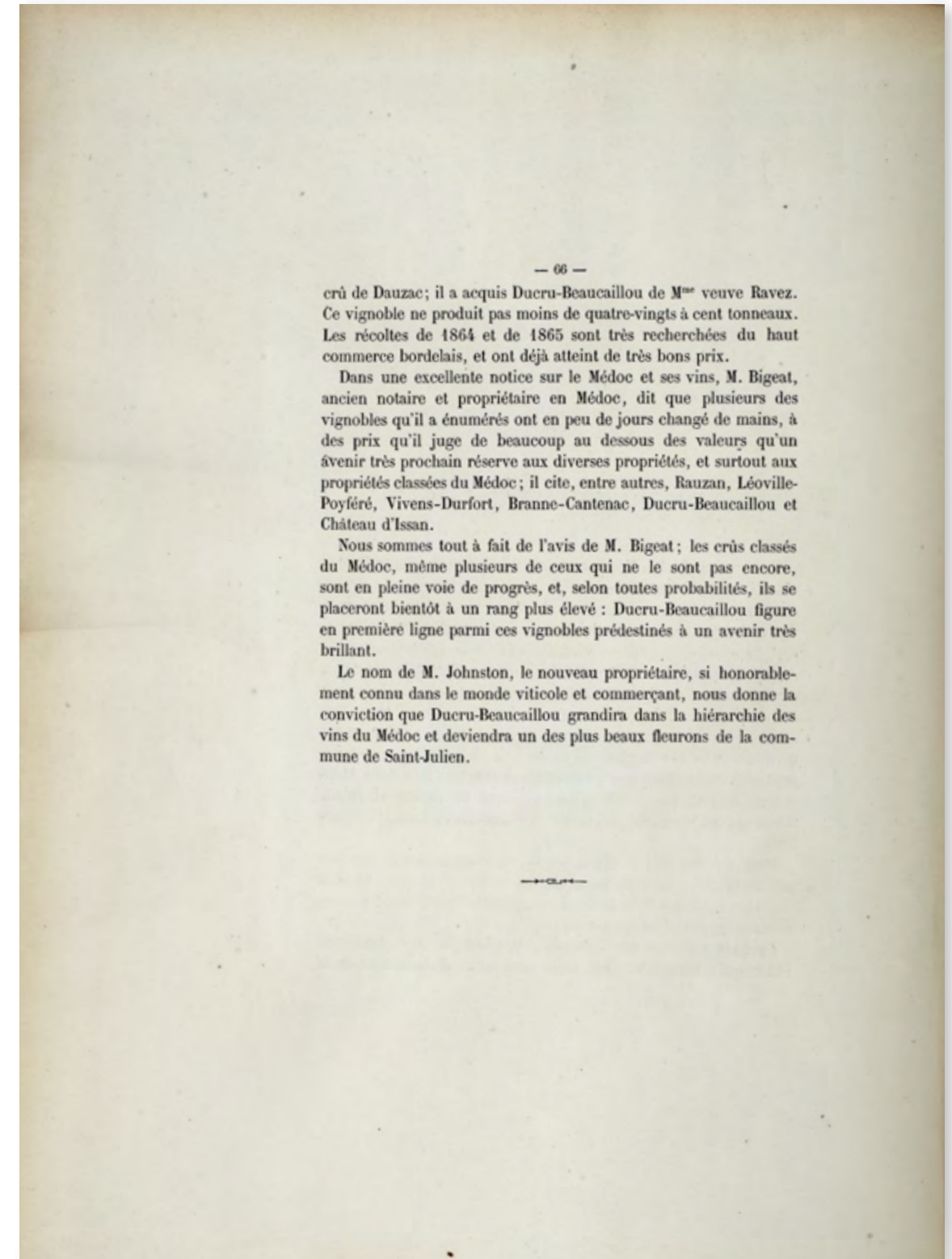
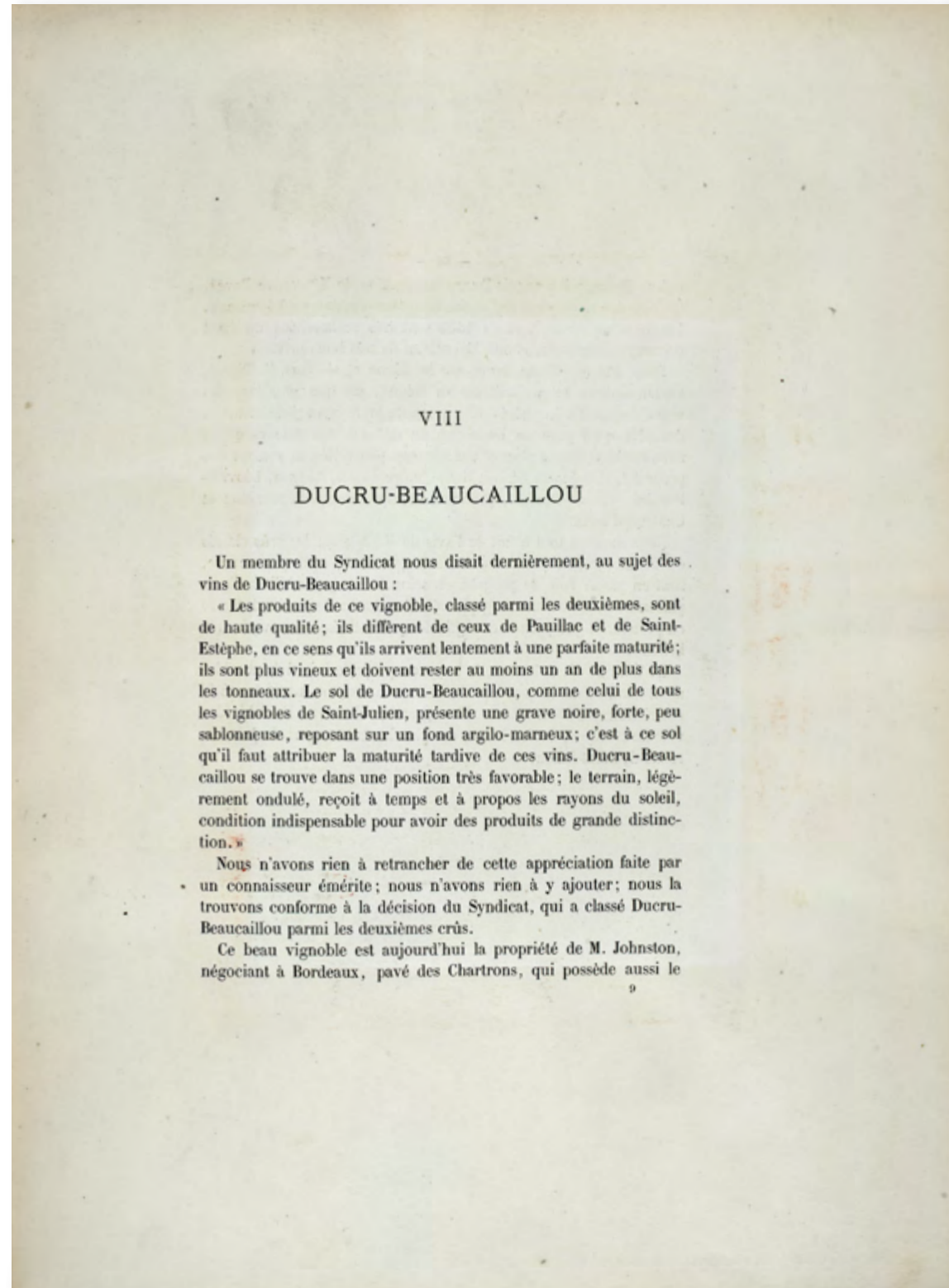


above and below— Raising the roof and glass conservatory projects by architect Louis Garros, 1879.





left and above — Menu by the Princess Caradjia, dinner at the Château on 23 March 1882.



above and right — “Ducru-Beaucaillou is at the forefront of these vineyards destined for a very bright future”.

Les grands crus bordelais: monographs and photographs of châteaux and vineyards.

First series by Alfred Danflou, 1866.

L'EXPOSITION DE BORDEAUX

LES PRINCIPALES RÉCOMPENSES

Le Journal officiel de l'Exposition de Bordeaux vient de terminer la publication du résultat des opérations des divers jurys, et l'on connaît aujourd'hui toutes les récompenses qui ont été décernées aux exposants.

Dans la section des vins de la Gironde, le jury a confirmé à peu près exactement l'ancienne classification.

Les grands prix ont été obtenus par :

Le Château-Lafour appartenant à une Société civile gérée par M. le vicomte de Courtyron. Toute la récolte de l'année 1894 a été achetée par MM. J. Dutrénil et C^o, qui ont également le monopole pour la même année des Châteaux Citran (médaille d'or).

Le Château-Haut-Dryon, à M. Larrère, dont les vins deviennent chaque jour en plus grande faveur, grâce à leur finesse et à leur élégance.

Le Château-Margaux, à M. le comte Pillet Will. Toute la récolte de l'année 1894 a été achetée par MM. Alex. Andrieu, Kraay et C^o.

Parmi les diplômes d'honneur, il faut citer : **Château-Beaucaillou**, à M. N. Johnston, dont tout le vignoble est merveilleusement entretenu et où la vinification est faite avec les soins éclairés que nécessite cette opération délicate. M. N. Johnston est un des viticulteurs de la Gironde qui ont le plus contribué par leurs travaux et leurs dévouements à la défense et à la reconstitution du vignoble girondin. En dehors de Beaucaillou, il a obtenu 1 médaille d'or, 1 médaille d'argent et 3 médailles de bronze pour les vins de ses autres propriétés. Entre temps, il exposait à Amsterdam, et, là encore, il remportait la grande médaille d'honneur (la plus haute récompense), 2 médailles d'or, 3 médailles d'argent, 1 médaille de bronze. A cette série de succès, il faut ajouter la médaille d'argent obtenue pour son Royal Médoc mousseux, un vin champanisé du Bordelais vraiment remarquable par son goût et sa délicatesse, et une récompense analogue pour les eaux-de-vie qu'il distille sur ses propriétés de la Gironde. Cette moisson sans pareille dit mieux que tous les éloges les énormes sacrifices faits par M. Johnston, ainsi que la somme de labeur et de patience dépensée pour arriver à un semblable résultat.

CERCLE DE LA PHILOLOGIE

Menu du Dîner du 15 février 1906.

Le Potage Rejane,
 Les Cassiolettes Riglon,
 Le Saumon de la Dordogne, Sauce mousseline,
 Le Cuisson de Chenaill, Grand Veau,
 Les Sorbets au Marasquin,
 La Pinda truffée,
 Les Oranges à la Périgourdine,
 La Pate' Henry, de Strasbourg,
 La Salade Vénitienne,
 La Glace Sultane,
 Le Dessert.

Vins: Ch. Sigalas Rabaud 1900
 Ch. de Gagny Pomerol (1^{er} Cru) (1^{er} Cru) (1^{er} Cru)
 Ch. Ducru-Beaucaillou 1893 (1^{er} Cru) (1^{er} Cru)
 Ch. Margaux (Margaux) 1890 (1^{er} Cru) (1^{er} Cru)
 Champagne Grand Royal
 (Vins en bouteilles de Chateau)

Écrit par L. Didot.

Ma sœur pas bête, Joseph, laisse du jeu...
 C'est ce qui la dirige du Cercle !!

Monsieur de Boisgiraud

AUTOMOBILE CLUB BORDELAIS

MENU

Crème Saint-Germain
 Saumon de Vézère Sauce Tartare
 Foies de Canards Bordelaise
 Suprême de Dinde Régence
 Filet de Bœuf Lucullus
 Lièvre à la Gelée
 Salade Diplomate

DESSERT

Parfait Moka

VINS

Château Rieussec 1901
 Château Gruaud-Laroze-Sarget 1899
 Domaine de Chevalier-Léognan 1901
 Chombertin 1895
 Château Ducru-Beaucaillou 1893

CHAMPAGNE GRAND ROYAL
 Fine Champagne 1874

17 Février 1909.



above and below — Johnston family coat of arms and trading plaque.



Thanks to the loyal efforts of the Johnstons, the embodiment of the Bordeaux spirit and high commerce, the wines of Ducru-Beaucaillou gained international renown.

above — "Château Ducru-Beaucaillou was awarded an 'honorary diploma' in recognition of the remarkable upkeep of the vineyard and the quality of the winemaking during the time of Nathaniel Johnston". *Journal des débats Politiques et littéraires*, 26 October 1895.

above — Philology Club menu poster, 1906.

In 1884, with the help of his steward Ernest David and Alexis Millardet (ampelographer, botanist, Doctor in science and medicine, Professor at the University of Strasbourg and at the University of Bordeaux), Nathaniel Johnston perfected the famous "Bordeaux mixture", highly effective against mildew, plasmopara viticola, a fungus that originated in the United States in the nineteenth century and rapidly infested all the French vineyards.

above — Château Ducru-Beaucaillou 1893, featured on the menu of the Bordeaux Automobile Club on 17th February 1909.

In 1904, Nathaniel Johnston became the first president of the 1855 *Syndicat des Grands Crus Classés du Médoc*. The First World War, the Bolshevik revolution of October 1917 and American Prohibition (1920) all hit the Johnstons' business hard. With broken hearts, they sold Ducru-Beaucaillou in 1928.



above — Grape harvesters at Ducru-Beaucaillou, 1908.



above — Ducru-Beaucaillou in the snow.



top — Kath Johnston with horse and buggy and the groom on the lands of Beaucaillou, 1902.



above — Nathaniel Johnston's four-horse carriage, in Ducru-Beaucaillou's courtyard, 1902.



1st And 2nd Wine Slogan Winners Are Announced

(Special To The Tribune)

BORDEAUX, May 9.—After touring the celebrated Medoc wine country about Bordeaux, the three American judges who came down from Paris to select the winners of the wine-slogan contest conducted by Birkedal Hartmann et Compagnie for their prospective resumption of commerce with the United States, awarded first and second prizes this afternoon to the following:

L. Morris of the Boulevard St. Michel, Paris, 12,500 francs for his suggestion, "The wine our soldiers know," and C. S. Steichen, Hotel Miramar, Puerto Peñensa, Mallorca, 2,500 francs for, "The wine you waited for."

Owing to the great number of slogans submitted, the judges—Alphonse Gaulin, former American Consul at Paris; Sydney Clarke and W. Roy Weeks of the American Chamber of Commerce in France—have not yet been able to agree as to the 100 entries worthy of rewarding their authors with a full case of delectable Bordeaux wine. These names will be announced in a day or two, and delivery of the wine will follow shortly thereafter.

Visit Noted Vineyards.

The judges, with a party of the press and cinema men, were received Saturday morning at the Hotel Royal Gascoigne by American Consul and Mrs. John Earhardt, M. Hartmann, president of the Birkedal Hartman firm, and other officials, as well as representative wine growers and merchants of the region.

They visited the renowned Château Margaux, Château Latour-Pauillac, Château Pichon de Longueville and the Château Beaucaillou at St. Julien, where they were entertained by P. O. Desbarats, whose father was an American, and Mme. Desbarats. At a sumptuous luncheon they tasted a rare collection of vintages, including one dated 1798, ending with magnums of 1911 champagne and 1864 *fine champagne*.

Other celebrated châteaux of the wine country were visited, among them the ancient Château Latour Carnet, and the judges were similarly entertained Sunday and Monday, enjoying the noted cuisine of the region at its best, accompanied by the choicest libations.



above — Marie Butler de Burke & Fernand Desbarats.

opposite — A sumptuous luncheon at Ducru-Beaucaillou for three American judges. *The Chicago Tribune*, 1933.

Desbarats, from 1928 to 1941

Fernand Odon Desbarats was a lively wine merchant from the Médoc who married Mary Butler de Burke, daughter of a powerful English family based in Ireland. One of the Butler de Burke family's activities, among many others, was the importation of wines, including those distributed by our zealous Bordeaux merchant himself. Using Mary's dowry, the couple acquired Ducru-Beaucaillou in 1928.

After enduring the catastrophic effects of the Great Depression, combined with the difficult decade of the 1930s which saw a succession of mediocre vintages, they put the estate up for sale after only ten years of management. The sale was slow in coming to fruition, and it was finally in 1942 that Francis Borie, who already owned a Grand Cru in nearby Pauillac, took over the reins on the basis of a *fermage viager* (lease to own).

2

the Borie family



2.1

A dynasty is born

the beginnings of a dynasty

The Borie wine dynasty began towards the end of the 19th century in the centre of France with brothers Eugène (1862-1911) and Emile (1865-1940) Borie. Born in Meymac, Corrèze, an underdeveloped rural area, the enterprising and hardworking brothers profited from the rise of rail transport to seek new opportunities. They created a negociant business in 1880, and while the traders of the Place de Bordeaux focused on export markets, the Borie brothers travelled extensively through Northern France and Belgium and quickly developed a substantial private clientele.

opposite – *Les Quais de Bordeaux*, by A. Thénot from Alfred Smith, 1892, oil on canvas.



above — Eugène, father of Francis, great-grandfather of Bruno-Eugène Borie.

the Borie brothers

With a philosophy anchored in delivering only the best quality to their clients, the Borie brothers quickly recognised the importance of physical proximity to the source and they rallied to make this imperative move. First came the construction of an ageing cellar in Pauillac (at the time, wines were bought in barrels and

matured in the negociants' cellars) in 1900, followed by the acquisition of vineyards, starting with Château Caronne Saint Gemme in 1901. Through the ages, each and every family and director has always been committed to delivering high quality in the wines produced.



above — Francis, grandfather of Bruno-Eugène Borie.

Francis Borie

Eugène Borie and his wife Annette had four children: Eugénie, Thérèse, Francis (Bruno-Eugène Borie's grandfather) and their younger brother Marcel. Francis was the darling of the family. Handsome, he was a force of nature, large in stature and personality, with a great appetite for everything: life, food, family and work.

He was brilliant and hardworking but interrupted his studies at the University of Bordeaux upon his father's death in 1911 to run the family wine business alongside his uncle, Auguste Nony. He was later joined by Marcel and together they created the "Borie Frères" negociant house.

2.2 Jean-Eugène & Monique Borie

Jean-Eugène Borie

Bruno-Eugène Borie's father, Jean-Eugène, succeeded his father upon his death. He was the opposite of Francis in many ways. He was not as physically strong nor as exuberant as his father. Rather, he was a very refined, elegant gentleman. Jean-Eugène had an extraordinary sense of humor, very witty, with a great appreciation of English humor. He loved the younger generations and welcomed many young *vignerons*, who have since shared stories of his great kindness.



opposite — Jean-Eugène & Monique Borie in Florida, 1967.



above — Emile Peynaud: “When you’re tasting, look inside yourself”, photo by Chapin.

Jean-Eugène started training with the legendary Professor Emile Peynaud in the mid 50s. Emile had been a consultant for his grandfather in his early days. He arrived at Ducru-Beaucaillou while Bruno-Eugène’s grandfather was at the head of the estate. Together with Emile Peynaud, they implemented many practices, such as fruit selection and temperature control during alcoholic and malolactic fermentation, to raise the quality of the wines. In fact, Emile Peynaud discovered malolactic fermentation. He was a genius who pioneered all these processes, now standard practice for modern winemaking.

Jean-Eugène Borie was very modest but was a true entrepreneur who achieved incredible feats in his lifetime. In the early 1960s he managed the family negotiant activity, but eventually, in the mid 60s, he decided to drop this activity to focus solely on Ducru-Beaucaillou; his goal was to raise it to the summit of the Médoc hierarchy. Jean-Eugène then developed the family holdings, such that in 1998 when he passed, the Borie family had the control of three Grands Crus Classés, Château Ducru-Beaucaillou and Château Grand-Puy-Lacoste in full, Château Haut-Batailley on lease to aunt Françoise; representing the equivalent of approximately 170 hectares of classified vineyards in Pauillac and Saint-Julien.

above — Jean-Eugène Borie on the Beaucaillou plateau, 1962.

Bruno-Eugène Borie’s father was very innovative and ahead of his time. He learned to speak English as an adolescent and spoke it very well, which was not at all common at the time. Jean-Eugène was among the first from Bordeaux to travel to promote his wines. He first travelled to England and then to the United-States in the 60s, and then in the 1970s he extended his travels to Japan. Today, this is considered normal, but at that time it was very innovative. Jean-Eugène Borie opened, alongside Henri Martin, a path that would later be followed successfully by the Lencquesaings, the Cazes and the Prats.

above — Jean-Eugène Borie in New York City, April 1967.

In the 1970s, Jean-Eugène Borie joined forces with his daughter’s godfather to invest in Haviland, a highly reputed porcelain manufacturer in Limoges. For him, wine and food were inseparable, and therefore it was only logical to invest in “*Les Arts de la Table*”. However, the venture was cut short as he ultimately decided to refocus on the Médoc vineyards. In 1972, Jean-Eugène purchased a large plot of approximately 30 hectares from Château Lagrange to create Lalande Borie.



above – Jean-Eugène and Bruno-Eugène Borie in the Loire region, 1961.

For Jean-Eugène Borie, local life was important. He was a man of duty. He was a member of the Commanderie du Médoc, President of the Pauillac branch of the Crédit Agricole Aquitaine, and was the First Deputy to the Mayor in Saint-Julien. Jean-Eugène was also integrated into the local community, attending events like the “*Fêtes du Village*” and the “*Vignerons Banquets*”.



above – Jean-Eugène Borie tasting, photo by Chapin, 1991.

He was close to other Châteaux owners and directors, including Henri Martin (Château Saint-Pierre and Château Gloria), Ronald Barton (Château Léoville-Barton), and significant negociants and brokers in Bordeaux. Abroad he was close to Ab Simon (Châteaux & Estates), Michael Broadbent (Christie’s), Edmund Penning-Rowsell (wine columnist for the Financial Times and president of the Wine Society (1964-1987)).



above – Jean-Eugène Borie in the tasting room.

Because of his work ethics and local values, in 1978, Raymond Dupin selected Jean-Eugène Borie as his successor when he was selling Château Grand-Puy-Lacoste; in the same manner as Francis Borie was selected for Château Ducru-Beaucaillou. There was so much trust that the price and terms were first discussed with the notary when signing the sale.

Bruno-Eugène Borie’s father did not invest in other regions, he believed that knowing the Médoc so intimately made it the place where he would bring the most added value. Therefore, he remained anchored in this region, becoming one of the families with the most significant holding of Crus Classés land including a château, Château Ducru-Beaucaillou, positioned at the top of the hierarchy.



above — Jean-Eugène Borie and his two sons: François-Xavier and Bruno-Eugène, 1991, photo by Chapin.

opposite — Jean-Eugène Borie his wife Monique, 1991.

Although deeply rooted in the Médoc, Jean-Eugène Borie maintained a strong allegiance with other family-owned producers across France, relationships that he developed through his time with the negociant business. He believed it was essential to be aligned and connected with the important names from Champagne, Alsace, Burgundy, and other key regions across France.

With great pride, Bruno-Eugène Borie's father wanted to affix his seal exclusively on the *Grand Vin* selection. When explaining his choice, he referred to his hesitation for *bistrots* opened by great chefs under the same name as their multiple starred restaurants. As such, until the mid-1990s, he sold his second wines in bulk. When he realized that his bulk-wines were being sold under his name, he decided to bottle the wines himself as "*La Croix de Beaucaillou*".





Monique Borie

Jean-Eugène and Monique were married in 1950 and had three children: Sabine, François-Xavier and Bruno-Eugène. Monique Borie still lives at the Château.

Hale and hearty, every morning Madame Borie strides briskly through her vineyards, invariably offering a kind word to everyone she meets along the way. Attentive, she observes the development of the vegetative stage, noticing the first blossoming bud, the first vine flower,

left page — Jean-Eugène Borie and Monique Borie, Beaucaillou garden, July 1961.

top left — Bruno-Eugène Borie with his mother, June 1967.

top right — Bruno-Eugène Borie with his mother, during the grape harvest 2023.

bottom left — The Borie siblings, 1960.



above — Monique Borie with Pipo, Bruno-Eugène Borie's first English Setter, May 1967.

the first waxy bunch of grapes... as well as the first oily spot of mildew or the first white whiskers on a Merlot berry. All of this will be meticulously recounted over lunch with Bruno-Eugène, and together the running of the family estate will be discussed.

In the golden autumn of her 96th year (she looks 10 years younger), "*Maman, Monique, Madame Borie*" embodies an era of grace, wisdom and timeless elegance. A respectful, gentle and considerate daughter and daughter-in-law; a tender and attentive

wife; a loving and protective mother, grandmother (she has 7 grandchildren) and great-grandmother (with 8 great-grandchildren); a kind mother-in-law; an understanding sister; a caring aunt; a loyal friend; an elegant and efficient lady of the house; an understanding boss... she is the venerable oak tree in whose benevolent shade everyone comes to find serenity and comfort.

But more than anything else, Madame Borie's most captivating charm lies in her surprising modernity.



above — Monique Borie, lunch at Ducru-Beaucaillou, 1967.

At 96 years of age, she can be seen greeting visitors and long-distance travellers, her eyes sparkling with a curiosity and openness that her youngsters quite often lack.

Very quickly, and more so than anyone else, Monique embraced the Borie family values. As a loving wife, alongside Jean-Eugène, whom she supported with benevolent humility coupled with a solid determination, she played a decisive role in the development and influence of the family's winegrowing heritage, and of Ducru-Beaucaillou in particular. A few years after the

death of her husband (1998), she undertook, without any obligation and with admirable dedication, to facilitate the transmission of the family wine heritage to future generations. Madame Borie embodies the spirit of the great Médoc wine dynasties.

As a tribute to his mother, in 2018, Bruno-Eugène launched a new wine, Madame de Beaucaillou, a Haut-Médoc produced partly from vines brought into the family holdings as a dowry upon her marriage to Jean-Eugène.



2.3

Bruno-Eugène Borie

early years

Bruno was born in Bordeaux on June 22, 1956, to Jean-Eugène Borie and Monique Rochette. He was raised with his elder siblings, sister Sabine and brother François-Xavier, at Château Ducru-Beaucaillou, “above the shop” in the heart of the Médoc region, north of the city of Bordeaux. Bruno attended high school in Bordeaux and graduated from the Bordeaux University of Economics. During summer vacations, he did numerous internships in major regions of France but also in California.

left — Bruno-Eugène Borie in his father’s arms, summer 1956, on the château’s terrace, overlooking the vineyards.



left, above, opposite – Bruno-Eugène Borie's early years at Ducru-Beaucaillou.



childhood

A child of the Médoc, Bruno-Eugène Borie grew up in the heart of the peninsula. He spent hours in the damp cold of the Médoc winter watching the *vignerons* prune the venerable vine branches, or in the cellars, the cellarmen turning the *esquives* (small conical wooden plugs) with rushes. And so, patiently, the beauty of a perfectly executed, deliberate, accurate and elegant gesture was engrained in him. He learnt, beyond its harshness, the great nobility of manual labour.

Inspired by the landscapes that surrounded him, the perfect gestures of the work in the vineyards and cellars, Bruno-Eugène Borie developed a deep sensitivity and a strong attachment to the land of Beaucaillou. His father,

Jean-Eugène Borie, introduced him to travel from an early age. Bruno-Eugène Borie discovered America at the age of 16, when he spent a summer working in the vineyards of California.

As a student in Bordeaux, he attended the Sigma festival, which opened his eyes to previously unknown horizons, and all these discoveries stimulated his interest in contemporary visual art. His rural life gradually became more urban. He developed a passion for metropolises. He explored contemporary art museums and galleries. Bordeaux continued to broaden his cultural horizons. But it was above all through his extensive foreign travel that he opened up to the world.

After joining Peter Sichel in August 1981 and acquiring Lillet in 1985, he moved away from his native land. His passion for Ducru-Beaucaillou gradually grew within him, as did his desire to one day take up the reins of the family business. His father encouraged him to do so by making him a member of the Supervisory Board of the family business. After his death in 1998, François-Xavier Borie decided in 2003 to reorganise the family group, leaving himself alone at the helm of Grand Puy Lacoste and Haut Batailley in Pauillac, leaving their mother Madame Borie, their sister Sabine and Bruno-Eugène himself at Ducru-Beaucaillou... and Ducluzeau.

He had reached a certain maturity that allowed him to express a holistic approach in his business project. His vocation was gradually taking shape, fuelled by a love of his native land and a desire to share its beauty and its heritage with the world, but also to bring to it the experiences and the wonders he had encountered on his travels and visits.

He carried the spirit of the Médoc within himself, a blend of simplicity, resilience and a deep connection to the land. He brought with him a taste for science, progress and innovation – values that would guide his every step towards realising his Médoc dreams.



above — Bruno-Eugène Borie exploring the vineyards, December 1976.

career

From 1981 to 1985, Bruno-Eugène was commercial manager for Peter Alan Sichel in Bordeaux (wine merchant, co-owner co-owner of the famed Château Palmer).

In 1985, after a summer sunset at the Rainbow Room in Manhattan, New York, Bruno fell in love with Bordeaux's historic aperitif, Lillet. He returned to Bordeaux and put together a consortium of French vintners to purchase the failing company from the Lillet brothers. Bruno revived the brand, improved the ancestral formula of the aperitif, created the universally acclaimed Réserve Jean de Lillet, developed a marketing strategy, expanded the distribution with major spirits groups around the globe and modernised the cellars in Podensac, in the heart

of the Graves region, just south of Bordeaux, north of Sauternes.

To showcase the new Lillet, he created and launched a marketing campaign that led to worldwide success for the brand, including distribution agreements with major companies including Pernod Ricard in France, William Grant in the U.S.A., Maxxium in Canada etc.

In 1994, when Lillet was on a successful enough track that it did not require all of his time (turnover had increased tenfold since he purchased the brand), Bruno's father, Jean-Eugène, asked him to join the Jean-Eugène Borie SA management team to participate in Ducru-Beaucaillou's important meetings, tastings and harvests. Bruno was also president of the 1855 *Grand Crus Classés* Committee from 1997 to 1999.



above — Vinification of the 2003 vintage by Bruno-Eugène Borie.

On January 3, 2003, Bruno became president and CEO of Jean-Eugène Borie SA which included Château Ducru-Beaucaillou, Château Lalande Borie in Saint-Julien, and Château Ducluzeau in Listrac.

Since his arrival, Bruno has focused on excellence. The team has been reorganised and revitalised, top management has been recruited and much has been done in the vineyard and the winery.

Bruno rejuvenated the concept of second wine, creating "*Grande Réserve Croix de Beaucaillou*". This single vineyard wine now routinely obtains 90/95 scores from the most respected critics around the globe. To sign this excellence, Bruno commissioned iconic stylist Jade Jagger to produce a glamorous packaging.

Bruno also expanded the vineyards, purchasing Saint-Julien cru bourgeois Château Terrey Gros Cailloux (18 hectares) and Listrac cru bourgeois Château Fourcas Dumont, renamed Fourcas Borie (30 hectares).

Proud of the legacy left to him by his family and those who preceded him at the head of Ducru-Beaucaillou, respectful of the ancestral techniques which have proven their pertinence through centuries, Bruno is also turned towards science and technical progress which, according to him, is the only access to the sublime.

It was in this spirit that he launched for the tricentennial anniversary in 2020, a very substantial investment plan for both the vineyard and the winery designed to bring Ducru-Beaucaillou to the state of the art for its 300-year anniversary in 2020.



opposite — Bruno-Eugène Borie with his wife Frédérique and son Louis-Eugène at the *Fête de la Saint Jean*, June 2009.

above — Bruno-Eugène Borie in the *Bas Beaucaillou* parcel, 2019.

personal

In 2008 Bruno married Frédérique and they have a son, Louis-Eugène.

Bruno's hobbies include contemporary art and design, architecture and gastronomy. He has assembled a fine collection of art and contemporary design with some museum pieces from Keith Haring, Marc Newson, Ron Arad, Alessandro Mendini, Martin Szekeley, Ingo Maurer, Christian Boltanski, Annette Messager, Gerard Garouste, Claude Viallat, Jacques Martinez, etc.

Bruno is a gastronome, an accomplished chef and sees his foodie passion as a natural extension of winemaking. He also enjoys shooting over pointers in Brittany forests with his four English setters.

When asked about his hobbies Bruno responds, "*I am a modern man, a citizen of the world, who without losing his medocain and peasant roots, takes advantage of current possibilities to access all cultures of the world... to better bring them back, here to Ducru-Beaucaillou, to sublimate the quality of my wines*".



above — Château Ducru-Beaucaillou's flag, proudly flying in a dramatic sky. The Château, when inviting visitors, flies the colour of their native country, a delicate welcoming touch.

living quarters

The Bories are one of only a handful of families, classified growth owner, to live in their château and Château Ducru-Beaucaillou is the only classified growth in Bordeaux that is built atop its cellars.

Were he not already in the vineyards and chais from early morning, Bruno could look over his windowsill and watch the grapes being brought in directly below him during harvest.

Bruno and his family are lulled to sleep by the aromas of aging wine, or, following harvest for several weeks, the stronger aromas of fermenting wine.

Deprived by his work hours from viewing the sun rising on the Gironde Estuary a quarter-mile away, he instead lies in bed at night and watches the moon rise over the river.

Enamored of art, architecture and design from childhood, Bruno himself designed an early 21st century, three-story apartment in the château's south tower (the front tower pictured on the label of Château Ducru-Beaucaillou), where he and his family enjoy much of his art collection.



above — A vast wooden pontoon, installed on the banks of the estuary, at the bottom of the château's garden. Picnic in 2019.

To facilitate access to school for Louis-Eugène and his sister Jade, the family also has a town house in Bordeaux where another portion of their modern art collection is displayed.

Down the centennial park of Beaucaillou, on the banks of the Gironde, Bruno designed a summer decked-retreat where he entertains family and friends. Here, in summer, near the cross erected in honor of Edouard Johnston, a previous owner who died in a boating accident in front of Beaucaillou in 1890, he contemplates all of Beaucaillou's 300 years of history.

Mostly, these days, he comes here to think about the 2003 vintage, his first as manager of Château Ducru-Beaucaillou, his "glorious 12th" or, more often, his 2009 and most recent 2016, 2018, 2019, 2020 and 2022 that obtained supreme scores from some of the most respected wine critics around the globe and prays that he can maintain and sublimate the 300-year legacy of his father and grandfather as well as the previous owners of this fabled property and wine.

3

vine & wine



3.1 vine management

The definition of *terroir* is “ecosystem”. The team’s mission at Ducru is to better serve the ecosystem, which of course implies looking to science and technology, so that it assists nature to produce the best of herself.

Specifically, the philosophy is that wine is made in the vineyard, and the first winemaker is the vineyard itself, that gives the wine its DNA, its signature. In fact, in French, there is no direct translation for “winemaker”, as the role of a winemaker is not to make wine, but to help the vineyard give birth to wine. Nature can do it all, and teams are here to allow nature to express and share the best of herself. Science can assist but cannot replace nature.

opposite — Médoc skies, 2019.



nothing has changed

For Ducru-Beaucaillou, 2020 marked its 300th harvest. For more than 300 years, five families have nurtured an indelible bond with it, each etching a unique facet on this beautiful stone and this long history has enriched the team with a great wealth of knowledge and *savoir faire*.

above — Femmes pliant la vigne (Médoc) (Women bending vines), illustration drawn from the book entitled Les richesses gastronomiques de la France. Les vins de Bordeaux by Charles de Lorbac, illustrated by Charles Lallemand, published in 1868.

left — The art of acanage, involving attaching the vine stoke to the acacia wood stake.



above — *Sarmenteuse du Médoc*, illustration from the book *Les richesses gastronomiques de la France. Les vins de Bordeaux* by Charles de Lorbac, illustrated by Charles Lallemand, published in 1868.



above — Replanting the *Martinon* parcel.

Bruno-Eugène Borie represents the third generation of Borie to act as a custodian of these blessed terroirs, which today represent 105 hectares in Saint-Julien and 55 hectares in the Haut-Médoc. Beaucaillou refers to the beautiful quartz stones that dominate the soils and define the wines.

The name Beaucaillou is also a testament to a guiding philosophy: that wine is made in the vineyard. One's role is to help the terroir express itself in the best possible way. While techniques, facilities, and teams evolve, Ducru-Beaucaillou's philosophy remains unchanged.

A few years ago, work was done transcribing the principles that motivate and guide the team into a mission statement that it is now time to share with you: *“Natives of the Médoc, rooted in our beautiful pebbles... Master craftsmen of excellence since 1970, gathered around the Borie family for 3 generations, open to the world and to innovation, all united: meticulous winegrowers, expert œnologists and confirmed epicureans, we devote all our energy, all our passion and all our know-how to the service of our dream of excellence, to create emotive wines to better share them with you.”*



above – *Vendanges en Médoc*, illustration from the book *Les richesses gastronomiques de la France. Les vins de Bordeaux* by Charles de Lorbac, illustrated by Charles Lallemand, published in 1868.
opposite – Good vibes during grape harvesting, 2022.





left – Vinification in the cellars, 2023.

above – Vineyard monitoring and pruning, winter 2021.

everything has changed – technique

2023 celebrated Bruno-Eugène Borie's 20th anniversary at the head of the estate, and since he arrived, significant changes have been implemented in the techniques and practices – both in the vineyards and in the cellars. He firmly believes that progress includes both new techniques and forgotten practices. So, his first project was to look at everything that was being done and what had been done in the past to determine which methods should be re-integrated and which should be dropped. Then, he looked to science to see what new innovations should be integrated into the estate's practices.



above — Alexia Marquais, one of the two Ducru-Beaucaillou's vineyard managers, together with Simon Desanlis.

above right — Bruno Borie enjoying Ducru-Beaucaillou 2010.



everything should change innovation and science

Everything at Ducru-Beaucaillou is about exacting precision. And while respecting the traditional, artisanal methods of the Médoc, the teams must stay current.

To this end, methods are continuously being questioned and innovations and technologies trialed.

In 2019 the team was expanded with the creation of a new Quality Research & Development department led by two brilliant engineers. Their mission is to research and trial various options for every step of the production process.

Bruno-Eugène Borie's appreciation of history and his natural fascination with modern sciences has served him well, as he is constantly questioning, looking both to the past and to new technologies, to produce the best possible nectars during his stewardship of these terroirs.



objective

Ducru-Beaucaillou is graced with an extremely motivated, skilled and united team. The objective is to continuously push the boundaries of quality, to produce wines that affirm the refined style of Ducru-Beaucaillou, for every unique vintage.

opposite – The participants of the 2024 pruning competition.



above — Close-up view of shoots to be pruned.
left — Luis Ribeiro, winemaker, *Sécateur d'or*.
above right — Bud clearing.

vineyard management connecting with the ecosystem

Bruno-Eugène Borie firmly believes that the most crucial element in making fine wine is to be close to the plant and its ecosystem. Pruning consists of preparing the vine for next year, but also the following years. Therefore, it must be the same person who prunes from one year to the next because he “reads” each vine the same way. To achieve this, each *vigneron* is assigned

a selection of plots for all seasonal vineyard operations (i.e., pruning, etc.), which fosters a deeper connection with the vines through continuity. Ducru-Beaucaillou has two top pruners (both recipients of the coveted *Sécateur d'Or* award) who work closely with the entire pruning team to ensure that the approach is the most adapted to the environment and the vines.



a contract with nature

As of 2014, the entire Ducru-Beaucaillou estate implements the HEV 3 (High Environmental Value) ISO 14001 standards, with certification in 2016. This certification attests compliance around four themes: preservation of biodiversity; pest control strategy; management of fertilization; and management of water resources. Standards are defined and measured reporting obligations to the French state, guaranteeing environmental viticulture within rigorous specifications. For example, as part of the certification, hedges were planted to promote biodiversity, and seedlings were planted on fallow land to encourage bees.

Insecticides and herbicides are not used (except for the mandated treatments for Flavescence Dorée), and organic treatments are primarily used for disease control. As custodians, their objective is to maintain and rejuvenate the soils of these historic vineyards.

To this end, a range of operations are performed to reduce compaction, restore critical nutrients, and increase soil biodiversity.

When replanting, plots are left fallow for five years, during which time deep ploughing is performed to reduce compaction, followed by a rotation of various grass cultivations. Teams conduct extensive soil studies to determine each plot's most suitable rootstock, variety and clone.

The focus of the Research & Development team is to ensure that each decision and every practice is the very best for the vines, the ecosystem and future successors.

above — Ducru-Beaucaillou beehives.
opposite — Biodiversity at Ducru-Beaucaillou.



above — The grassing of the rows in the vines helps preserve biodiversity and protects the soil.

ecosystem management initiative

In 2022, Ducru-Beaucaillou launched an ecosystem management initiative. The first steps included an analysis of the company's carbon footprint and an assessment of the ecosystem biodiversity. Based on the results, the team implemented a range of measures to reduce the estate's CO₂ emissions and improve the physical environment. For example, between 2022 and

2023, the company contributed to the Saint-Julien – *Appellation contrôlée* – initiative that planted 10,6 km of hedgerow (31 different species) along watercourses throughout the appellation to reduce erosion, store carbon, and promote biodiversity. Spore captors were installed throughout the vineyards to increase the precision of mold and mildew treatments.



above — Capucine in the meadow at Ducru-Beaucaillou.

adapted viticultural practices

Working to the service of the plant and its fruits delivered its rewards. A range of practices, including adding organic material to increase critical nutrients and water reserves, cultivating companion and cover crops (selected grasses and legumes) to reduce evaporation, and careful thinning of leaves to avoid sunburning the fruit, helped the vine to acclimatise to the season's extreme conditions.

Château Ducru-Beaucaillou is also a patron of “*Plantons pour l'avenir*”, an organization that carries out significant reforestation projects. In 2022, Ducru-Beaucaillou's contribution led to the planting of 12,000 trees/10 ha of reforested plots and 1,680 tons of recovered CO₂.

harvest timing in search of optimal ripeness

How to decide when to harvest? This is not an easy question and is an even more challenging one to answer. Ducru-Beaucaillou does not have a recipe to determine harvest dates. Instead, the objective is to pick each plot when the fruit is at its optimal ripeness, to preserve its purity and enable it to fully express its terroir.

The teams are certainly not looking to make overripe wines and risk losing their expression of origin. As a perfect illustration, Bruno-Eugène Borie likes to cite the parallel made by one of his colleagues: when an apricot is picked when perfectly ripe, it will reveal its true provenance (and varietal). However, if you pick an apricot when it is overripe, you can no longer distinguish between one from the Rhône and one from the Roussillon in the warmer south. Blending compatibility is also considered for the harvest date. For example,

opposite – Experienced hands harvesting a perfectly ripe cluster of grapes.

the 5-15% of Merlot in the blend of Ducru needs to be Medocain in style, it must be Cabernet compatible, with typicity, freshness and elegance versus Merlots that are overly rich and overripe.

To determine the precise harvest date for each plot, critical measures of ripeness (sugar, IBMP, acidity, pH) are collected and analysed, but the final decision is based on taste. Each day throughout the harvest, Bruno-Eugène



Borie and his technical team go into the different plots and taste the fruits. The ideal berries are small with rich skins, leaching beautiful colour and elegant, fine tannins – the pulps are rich and highly perfumed, and the pips are perfectly ripe with the tell-tale hazelnut taste. At the end of each harvest day, the team meets, sometimes for up to 2 hours, to determine and fine-tune the plan for each plot and for the following day.

In Ducru-Beaucaillou Saint-Julien vineyards, the fruit is 100% hand-harvested. Every year, an experienced team of 180 harvesters stays on site for the harvest period. This significant labour force allows efficiency and flexibility in harvest decisions; harvests can be done quickly to ensure parcel homogeneity. Likewise, it is possible to wait to pick with a *force de frappe* at the ideal moment.



harvest selection, sorting is key

Fruit sorting is always a critical operation at Ducru-Beaucaillou. There are four selection moments: first, when the individual bunches are selected from the vine at harvest, then portions of unsuitable bunches are discarded on mobile manual sorting tables in the

vineyards. The clusters are then transported on state-of-the-art hydraulic trailers to reduce vibration. Upon reception, the bunches are mechanically sorted and destemmed.

Finally, each berry passes through an optical sorting machine (this technology was first trialled in 2011), where only perfect, healthy berries are retained. For the past two years, teams have also conducted trials

to compare mechanical sorting technologies (optical sorting and densiometer sorting) as part of Ducru-Beaucaillou's mission to constantly optimise the approach.



3.2 wine management

wine making philosophy

Like *haute couture*, everything at Ducru-Beaucaillou is about selection and precision. While respecting the traditional, artisanal methods of the Médoc, the team continuously questions the methods and trials innovations and technologies as the objective is to strive towards excellence.

opposite — Winemaking tasting with Arnaud Gobin, Ducru-Beaucaillou's Cellar Manager, 2023.

a winning team

In 2016, Bruno-Eugène Borie brought on a new, seasoned Technical Director, Emmanuel Bonneau, who shares his vision for Ducru-Beaucaillou.

At the end of 2019, he expanded the team with the creation of a new Quality Research & Development department led by two brilliant agronomy engineers and œnologists, Cécile Dupuis and Anaïs Faucon, both alumni of top schools. Its mission is to research and trial various options for every step of the production process. For example, they are trialling various phytotherapy procedures combined with UV-C light exposure for the treatment of Mildew and Rot as well as lightweight robots to reduce soil compaction.

He has a great deal of confidence in the experience and effectiveness of his management team. It marks a new era for Ducru-Beaucaillou, resulting in wines that affirm the redefined style of Ducru-Beaucaillou, yet with even greater purity and precision.

opposite – The new wooden smart vats, in the Ducru-Beaucaillou cellar.





cuvaison careful combinations & slow hand

At vatting, selections are made through careful combinations or micro vinifications to ensure homogeneity for each lot and there is a range of vat volumes to enable this precision. In 2020, the team trialed a selection of new vats of varying materials and forms and finally chose a conical wooden Smart Vat for the *Grand Vin*; 2021 made the first vintage whose entire volume was fermented in these vats. These Smart Vats offer a range of advantages: automatic, gentle *remontages* that can be fractioned over 24 hours

with complete oxygen control for extreme precision. They also collect, analyse, and store all relevant data throughout the cuvaison period (sugar, density, oxygen), which allows an increasingly refined approach. The data can be used both for current decisions and future reference. For example, one day, Bruno-Eugène Borie's son will be able to access the data for a given vintage, see what choices were made, and potentially make better decisions in similar circumstances.

A slow hand is used for extractions, first cold maceration, then gentle *remontage* in the earlier, more aqueous phase of fermentation. Of course, data is considered but ultimately the decision is based on taste, tasting each tank several times per day throughout fermentation. The objective is to extract noble tannins with the most refined grain that give a draping cashmere texture on the palate, and the Smart Vats enable to conduct the extractions with even more precision to

opposite and above — Vinification process, Ducru-Beaucaillou cellar 2023.

achieve this goal. In the end, science allows the teams to create better art.

The entire volume of the *Grand Vin* is fermented in state-of-the-art conical wooden Smart Vats that allow further refinement in the approach. Their smaller size enables better homogeneity for each lot. The tanks collect relevant data from inside the tank (temperature, density/sugar, oxygen) and provide real-time updates allowing the team to be reactive and precise in the methods.



above — Deft touches and impressions in the barrel cellar.

noble ageing

Ducru is aged in 100% new certified French oak for 18 months (only a few châteaux continue to mature their wine for 18 months in-barrel). New oak is not used as a flavouring agent but because it is a perfectly hygienic and porous vessel; it reduces the risk of infections such as *Brettanomyces* and allows the wines to slowly develop with a gentle, natural micro-oxygenation, like a lung. Ducru-Beaucaillou's team has strict hygiene practices, including sterilising the barrels between each racking, to avoid contamination from rogue bacteria and spoilage yeasts.

Bruno-Eugène Borie and his team believe that a wine aged in oak should be harmoniously balanced with a perfectly integrated nuance of spicy complexity from the oak, never in excess and never overwhelming the fruit. Amphoras and wine globes were trialled but it was concluded that they are not adapted for Ducru-Beaucaillou's wines as they are too porous and thus are not ideal for long term ageing. Oak is the ideal vessel for these wines.



above — Peace and quiet in the Ducru-Beaucaillou cellar.

oak sourcing, only the best

Ducru-Beaucaillou works with 6-7 coopers for the barrels, sourcing wood from the most reputed forests of France. The team insists on using staves that have been seasoned for 5-6 years, as this assures that the estate is provided with only the very best wood that won't impart strong or bitter flavours to the wine. Close work relations with the coopers are developed for selection, ensuring that Ducru-Beaucaillou has barrels that complement the style of the wine; for example the barrels that work well with new style Merlots don't work for the Cabernets. Tastings are organized with each of

our coopers at least once a year and then 2-3 internal tastings are conducted each year to compare how the wines react to the different barrels. From time to time, coopers are changed for various reasons but generally the team prefers to establish long-term relationships with a small selection of the best. Like *haute couture*, producing fine wine is both an art and a science. At Ducru, everything is measured and fine-tuned, like a scientific experiment, ultimately allowing the vine to express his art.



New state-of-the-art winery

Innovation and science have enabled Ducru-Beaucaillou to produce wines with even greater purity and precision than ever before. The construction of a new state-of-the-art wine making facility has begun, a project that will be completed by 2026, which will undoubtedly mark another exciting era for the château in its strive towards excellence.

opposite and above — 3-D simulations of the new winery.



sun child

In all the great vintages, the vines have demonstrated their incredible ability to adapt, while confirming their preference for hot and dry conditions. By virtue of reduced berry size and extensive rooting, the vines and their fruits remain vibrant and healthy and yield balanced fruits with rich flavours and perfectly ripened tannins in hot and dry conditions.

cabernet sauvignon

In fact, the vineyards of Ducru-Beaucaillou are planted to a majority of Cabernet Sauvignon, the king of Saint-Julien and Pauillac. Here, grape varieties are chosen according to the terroir, and Cabernet Sauvignon continues to prove to be perfectly adapted to the maritime conditions; it is less susceptible to spring frosts, its thick skin helps to protect it from mildew and summer droughts and Indian summers enable full phenolic development of this late-ripening.



left – Cabernet sauvignon, Ducru-Beaucaillou's king of grapes.

above – Cabernet Sauvignon cluster and leaf.

top right – Merlot cluster and leaf.

bottom right – Petit Verdot cluster and leaf.





philosophy of a custodian

“I am a custodian of these blessed terroirs. I hope that my legacy is that, while respecting the traditions of my forefathers, I have made positive changes in all aspects (soils, vines, procedures etc.) that together will have elevated the quality and the esteem of the wines that will be passed along to the following generations of the Borie family.”

Climate change is not limited to warmer vintages. Climate change has also brought a range of meteorological challenges for viticulture. For example, warmer winters have resulted in earlier budburst, and therefore a greater risk from spring frosts. Humid weather has resulted in higher disease pressure, such as for mildew and botrytis. At Ducru, the team has three key strengths as it faces climate change: privileged terroirs, a dominance of Cabernet Sauvignon, and of course highly invested and competent technical teams.

First of all, Ducru-Beaucaillou’s great terroirs help to mitigate the constant climatic threats. Although these privileged terroirs and the dominance of Cabernet Sauvignon reduce the consequences, Mother Nature keeps the team humble with her meteorological challenges. Various procedures and tools are in place to help the estate combat the challenges of climate change, such as later pruning to delay budburst, even if there are no perfect solutions. Ducru-Beaucaillou’s very best strategy is to keep the vineyards as healthy as possible, and for that it relies on the agility and reactivity of its teams.

The challenges imposed by global warming combined with today’s vineyard practices demand a significant increase in labour and time and teams are nothing but servants to nature. Work has to be done early in the morning and late at night and according to the weather, sometimes on Saturdays and even on Sundays, to control the various natural threats and potential contaminations. Fortunately, Bruno-Eugène Borie is surrounded by highly competent teams, who are incredibly invested in Ducru-Beaucaillou’s mission to produce the very best from its terroirs, every single vintage.

left — Bruno-Eugène Borie at Atelier Alain Ellouz, 2023.



3.3

An art of living

wine & gastronomy, Ducru in the kitchen

Bruno-Eugène Borie's love of cooking first began in the kitchen at Ducru-Beaucaillou. This is a special place for him, where he created many special childhood memories. He can picture himself as a young boy, going down to visit Helmut for a friendly conversation. Helmut was a prisoner at the end of World War II, who was detached to Ducru-Beaucaillou. At the end of his captivity, he decided to settle there with his wife, Elsa and son, Peter. They had three more children, who became Bruno-Eugène's best playmates. Helmut was a good man, charming, with an enlightened mind, a skillful and gifted labourer. He was first employed in the cellars, but as he had been a *charetier* before the war, he was designated as chef, particularly during the harvest when it was usual to feed around 200 people twice a day.

opposite — « Cuisine des Vendanges » at Ducru-Beaucaillou.



above and opposite — Preparing a meagre or croaker (fish) from the Gironde estuary.

Bruno-Eugène Borie was fascinated by the huge black cast iron cauldrons where cabbage soup or *daube de bœuf* gently boiled, emanating deliciously inviting fragrances. The cook, inspired by local ingredients, collected wheelbarrows of vegetables from the garden and quarters of beef from the herd. Large yellow onions studded with cloves, *bouquets garnis* as big as an arm simmered with carrots, turnips, celery, large pieces of bacon and huge bones. It was these feasts that convinced him that volume and mass are essential to great tasty cuisine.

Bruno-Eugène Borie has loved cooking ever since he was a young boy, but it is with Helmut that he learned to slice onions and shallots like a pro, and it is Helmut who introduced him to the art of sauces and braised cooking. So, it was only natural that when he returned to Ducru-Beaucaillou, he wanted to bring this kitchen back to life, as a special place to receive visitors and to share a part of his childhood with his guests. The vision came to him when Jean-Paul Barbier, who was upgrading and modernizing his kitchen, offered him his old Charvet



cooker. The idea of bringing to Ducru-Beaucaillou a part of the soul of this iconic Médoc restaurant, that had produced so many gourmet meals and joyous memories, immediately seduced him.

The entire kitchen was designed around this gorgeous piece of equipment and the two historic cauldrons and carefully selected professional equipment (battery of copper saucepans, cast iron casseroles of all sizes, steam oven, vacuum packing machine, etc.) was added. When necessary, it has had bespoke pieces made, such as these

copper fish boxes which can accommodate 20 pound turbot or 80 cm bass or a whole vineyard hare stuffed *à la royale*.

The guest table, installed in the second half of the kitchen, also custom built, can accommodate up to 14 guests and it is Bruno-Eugène Borie's favorite place to receive the estate's visitors from around the world. He works closely with the chefs to create the dishes, which are inspired from the traditional South-West cuisine. In fact, he loves to put on his apron and prepare the sauces, braise and carve the meats...



Ducru-Beaucaillou Food Festival

Gastronomy is so important to the DNA of Ducru that 2020 hosted the first annual *Ducru-Beaucaillou Food Festival*. This is a full-day family event centred around the local cuisine, with livestock, food trucks, wine tasting, a cooking competition with the local cooking schools and, of course, a catered lunch for 300 people. It was a wonderful event that allowed Ducru-Beaucaillou's teams and partners to come together with their families and celebrate the Medocian food and wine traditions together as a community. For the cooking competition, four teams (three from the best local schools plus one from the château) prepared a local *daube* (wine marinated stew). The competition was judged by a panel of experts and the Ducru-Beaucaillou team was selected as the winner. It was a proud moment for the château's entire team.

left – The Château team (Florence & Erwan), winners of the Ducru-Beaucaillou Food Festival 2022.



above — A portrait of Alcide Bontou (1835-1912), chef.
below — Alcide Bontou and his students, *Traité de cuisine bourgeoise bordelaise*, 1910.

Epicurian lifestyle

The philosophy remains unchanged: “*Tutto deve cambiare affinché tutto rimanga come prima*” (*Everything must change for everything to remain as it was before*). Ducru-Beaucaillou’s dishes are inspired by those of Alcide Bontou (April 1835 – 30 July 1912), a Bordeaux chef and cookery teacher. The recipes in his “*Traité de Cuisine Bordelaise*” (1898) have been revisited using today’s products, equipment and techniques. The Ducru-Beaucaillou experience must be memorable: immersive and festive, gourmet and personalised, original and fiercely Médoc, sincere and friendly (to preserve the symmetry).



left — Pauillac suckling lamb with seasonal vegetables.

above — Cheese platter in the main dining room.

Florence and Anthony do a marvellous job of cooking snails *à la caudéranaise*, rack of Bazas beef with authentic Bordelaise marrow sauce, lean beef stuffed with mussels, clams and ham to complement the red wines, eels with ham on skewers, tripe grilled on vine shoots, woodcock *pâté*, ragout of pigeon, jugged vineyard hare, and so on. These are all beautifully accompanied by wines selected by Jérémie, the in-house sommelier, to pair with the dishes and suit the mood of the meal (the youngest at the end of the meal, with strawberries or vine peaches, to refresh the palate and revive the spirits).

A feast for the eyes too: the table is beautifully laid by Frédérique Borie on a damask or Jouy tablecloth; crystal glasses by Riedel, Spiegelau, Zalto, Limoges porcelain (Jean-Eugène Borie, in his day, in a bid to extend the refinement of Ducru-Beaucaillou to tableware, had taken a shareholding in Haviland in Limoges), china by Johnston (the former owners of Ducru-Beaucaillou), plant or mineral decoration (pebbles from the vineyard hillsides) according to the season.



opposite top left — René Lusseau, former cellar master at Ducru-Beaucaillou, delicately decanting.
opposite top right — The art of candlelight decanting.

bottom left — Ducru-Beaucaillou's sommelier, Jérémie Durand.
above — Frédérique Borie's art of setting beautiful tables.



wine and contemporary art

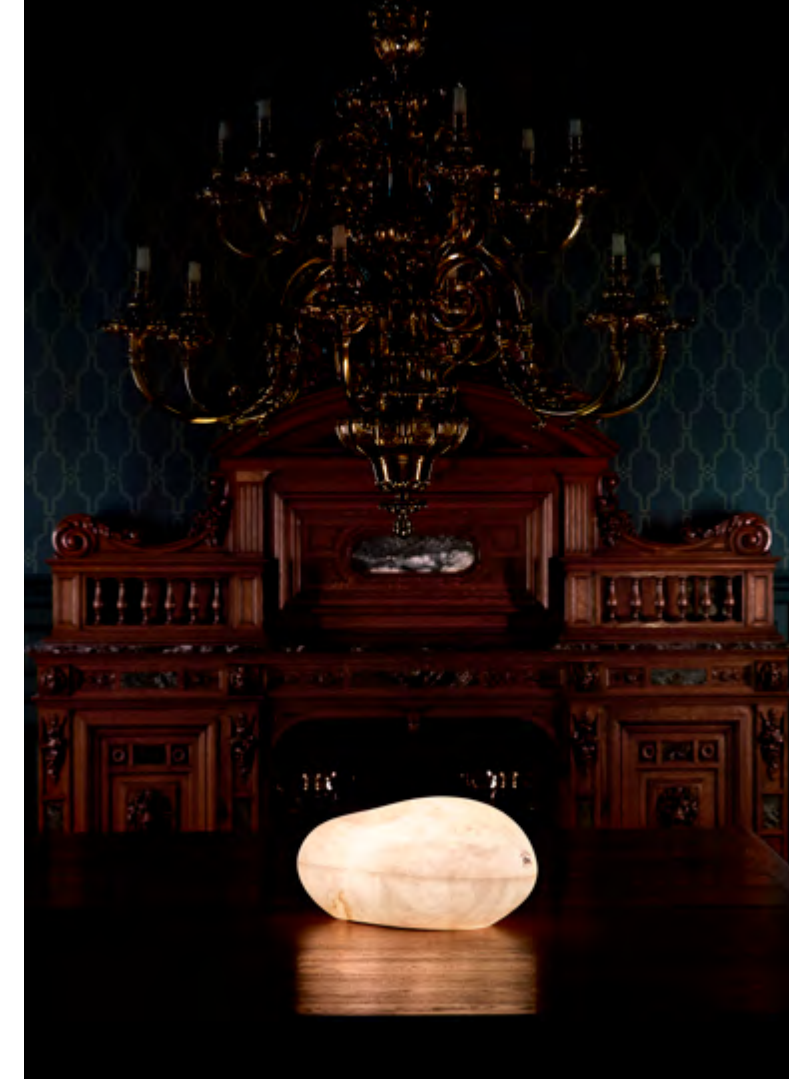
above – The Ducru-Beaucaillou sitting room, redecorated by Sarah Poliatowski, Maison Sarah Lavoine.

Bruno-Eugène Borie's passion for art and design was first cultivated when he was a young man, through visits to the local *CAPC Musée d'Art Contemporain de Bordeaux*, exposing him to a range of art – plastic art, contemporary art – as all of the iconic American artists were shown there at that time. He then visited museums beyond Bordeaux, beginning with New-York, Venice and Bilbao.

Bruno-Eugène Borie started collecting contemporary art and design pieces in 1981. In 2020, the château interiors were restored and modernized by local designer Sarah Poniatowski, incorporating many of his personal collection pieces. In 2023, he was very proud to welcome the *CAPC* for an evening at the château. One of the reasons he appreciates contemporary art is its ability to

comment on the present and future. Bruno-Eugène Borie does not expect everyone to share his aesthetic taste but hopes that his collection is at least – thought provoking for his visitors.

He is an *aficionado* of contemporary art and design. He believes that contemporary art finds a natural home at Ducru, as it provokes, projects, and ultimately inspires.



above top – *Renard* of the Faunacrystopolis collection, sculpture by Jaime Hayon for Baccarat.

above – *Frog Table* by Hella Jongerius (limited edition).

above – *Lampada white gold* by Alessandro Mendini.

above – Jade Jagger’s “*Croix de Beaucaillou*” label.

above – “*Beau Caillou – The Alabaster Stone Series*” a collaboration with Atelier Alain Ellouz.

The château was in need of restoration, especially as termites had seriously colonised the floor joists. Bruno-Eugène Borie chose Sarah Lavoine, Princess Poniatowska, for the project. The result is exceptional in its elegance, sensitivity and harmony between respect for the past and integration of the contemporary. The restored château

and its cellars are home to works from his personal collection. Keith Haring, Carl André, Jacques Villeglé, Bertrand Lavier, Christian Boltanski, Annette Messager, Claude Viallat, Jean-Pierre Raynaud, Jean-Marc Bustamante... Contemporary art has its natural place at Ducru-Beaucaillou, as does design, with pieces by Marc

Newson, Martin Szekely, Garouste & Bonetti, Alessandro Mendini, Ingo Maurer, Ron Arad, Jaime Hayon, Ronan and Erwan Bouroullec, Hella Jongerius, Wieki Somers...

These are just some of the artists and designers who have played a major role in intellectual evolution. The most obvious examples are the *La Croix* label created

with Jade Jagger, and the 2020 label designed to mark the tercentenary of Ducru-Beaucaillou or, more recently, the collaboration with artist Alain Ellouz, which gave rise to a magnificent “*Beau-caillou*”, a hand-carved alabaster stone-shaped lighting fixture enclosing a double-magnum of Ducru-Beaucaillou 1982. †

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SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU.....p. 6

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Photograph, end of 19th century
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View of the Gironde estuary from Château Ducru-Beaucaillou
Photo ©Artiste Associé.
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Drawings coming from the « *Étude sur la côte et les dunes du Médoc : littoral ancien, littoral actuel* » 1897, by Pierre Buffault (1866-1942), General Forestry Guard.
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Photo ©Artiste associé.
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Marie Butler de Burke & Fernand Desbarats.
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Francis, great-grandfather of Bruno-Eugène Borie.
Family photograph.
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Journal quotidien La Dépêche du 30 mai 1935.
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Bordeaux et ses vins classés par ordre de mérite (7th ed.)
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Published by V. Masson et fils (Paris), 1898-1901.
SOURCE : NATIONAL FRENCH LIBRARY.....p. 61

2.2 Jean-Eugène & Monique Borie

Jean-Eugène & Monique Borie in Florida, 1967.
Family photograph.
SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU.....p. 62 – 63

Emile Peynaud : “When you’re tasting, look inside yourself ”
Photograph ©Chapin
SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU.....p. 64

Jean-Eugène Borie on the Beaucaillou plateau, 1962.
Family photograph.
SOURCE : ARCHIVES FROM CHÂTEAU
DUCRU-BEAUCAILLOU.....p. 64 – 65

Jean-Eugène Borie in New York City, April, 1967.
Family photograph.
SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU.....p. 65

Jean-Eugène and Bruno-Eugène Borie in the Loire Region, 1961.
Family photograph.
SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU.....p. 66

Jean-Eugène Borie tasting, 1991.
Photograph ©Chapin
SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU.....p. 66

Jean-Eugène Borie in the tasting room.
Family photograph.
SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU.....p. 67

*Jean-Eugène Borie and his two sons : François-Xavier
and Bruno-Eugène*, 1991.
Photograph ©Chapin
SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU.....p. 68

Jean-Eugène Borie his wife Monique, 1991.
Photo ©Chapin
SOURCE : WILLIAM BLAKE & Co. EDIT.....p. 69

Jean-Eugène Borie and Monique Borie, Beaucaillou garden,
July 1961.
Family photograph.
SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU.....p. 70

Bruno-Eugène Borie with his mother, June 1967.
Family photograph.
SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU.....p. 71

Bruno-Eugène Borie with his mother, during the grape harvest 2023.
Family photograph.
SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU.....p. 71

The Borie siblings, 1960.
Family photograph.
SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU.....p. 71

*Monique Borie with Pipo, Bruno-Eugène Borie’s first
English Setter*, May 1967.
Family photograph.
SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU.....p. 72

Mrs Borie, lunch at Ducru-Beaucaillou, 1967.
Family photograph.
SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU.....p. 73

2.3 Bruno-Eugène Borie

*Bruno-Eugène Borie in his father’s arms, Summer 1956,
on the château’s terrace, overlooking the vineyards*, 1956.
Family photograph.
SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU...p. 74 – 75

Bruno-Eugène Borie’s early years at Ducru-Beaucaillou.
Family photograph.
SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU...p. 76 – 77

Bruno-Eugène Borie exploring the vineyards, December 1976.
Family photograph.
SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU.....p. 78

Vinification of the 2003 vintage by Bruno-Eugène Borie.
Photograph ©Studio Deepix
SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU.....p. 79

*Bruno-Eugène Borie with his wife Frédérique and son
Louis-Eugène at the Fête de la Saint Jean*, June 2009.
Photograph ©Studio Deepix
SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU.....p. 80

Bruno-Eugène Borie in the “Bas Beaucaillou” parcel, 2019.
Photograph ©Lisa Linder
SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU.....p. 81

Beaucaillou sky, 2019.
Photograph ©Lisa Linder
SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU.....p. 82

Picnic on the banks of the estuary, 2019.
Photograph ©Lisa Linder
SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU.....p. 83

part 3 — vine & wine

3.1 Vine management

Médoc skies, 2019.
Photograph ©Lisa Linder
SOURCE : ARCHIVES FROM CHÂTEAU
DUCRU-BEAUCAILLOU.....p. 86 – 87

*The art of acanage, involving attaching the vine stoke
to the acacia wood stake.*
Photograph ©Artiste Associé
SOURCE : ARCHIVES FROM CHÂTEAU
DUCRU-BEAUCAILLOU.....p. 88 – 89

Femmes pliant la vigne (Médoc) (Women bending vines),
illustration drawn from the book entitled *Les richesses
gastronomiques de la France. Les vins de Bordeaux*
by Charles de Lorbac, illustrated by Charles Lallemant
and published in 1868.
SOURCE : FRENCH NATIONAL LIBRARY.....p. 89

Sarmentouse du Médoc, illustration from the book *Les richesses
gastronomiques de la France. Les vins de Bordeaux*
by Charles de Lorbac, illustrated by Charles Lallemant
and published in 1868.
SOURCE : French National Library.....p. 90

Replanting the Martinon parcel.
Photograph ©Artiste Associé
SOURCE : ARCHIVES FROM CHÂTEAU
DUCRU-BEAUCAILLOU.....p. 90 – 91

Vendanges en Médoc, illustration from the book *Les richesses
gastronomiques de la France. Les vins de Bordeaux*
by Charles de Lorbac, illustrated by Charles Lallemant
and published in 1868.
SOURCE : FRENCH NATIONAL LIBRARY.....p. 92

Good vibes during grape harvesting, 2022.
Photograph ©Jennifer Harispe
SOURCE : ARCHIVES FROM CHÂTEAU
DUCRU-BEAUCAILLOU.....p. 92 – 93

Vinification 2023.
Photograph ©Jennifer Harispe
SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU.....p. 94

Vineyard monitoring and pruning, winter 2021.
Photograph ©Artiste Associé
SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU.....p. 95

*Alexia Marquaisone one of the two Ducru-Beaucaillou’s
vineyard managers, together with Simon Desanlis.*
Photograph ©Lisa Linder
SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU..p. 96 – 97

Bruno Borie enjoying Château Ducru-Beaucaillou 2010.
 Photograph ©Lisa Linder
 SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU..... p. 97

The participants of the 2024 pruning competition.
 Photograph ©Artiste Associé
 SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU.... p. 98 – 99

Close-up view of shoots to be pruned.
 Photograph ©Jennifer Harispe
 SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU..... p. 100

Luis Ribeiro, winemaker, “Sécateur d’or”.
 Photograph ©Artiste Associé
 SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU..... p. 100

Bud clearing.
 Photograph ©Jennifer Harispe
 SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU..... p. 101

Ducru-Beaucaillou beehives.
 SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU..... p. 102

Biodiversity at Ducru-Beaucaillou.
 Photograph ©Jennifer Harispe.
 SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU..... p. 103

The grassing of the rows in the vines helps preserve biodiversity and protects the soil.
 Photograph ©Jennifer Harispe.
 SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU..... p. 104

Capucine in the meadow at Ducru-Beaucaillou.
 Photograph ©Jennifer Harispe.
 SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU..... p. 105

Experienced hands harvesting a perfectly ripe cluster of grapes.
 Photograph ©Lisa Linder.
 SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU..... p. 106 – 107

Clusters, grapes.
 Photograph ©Lisa Linder.
 SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU..... p. 108 – 109

3.2 Wine management

Winemaking tasting with Arnaud Gobin, Ducru-Beaucaillou’s Cellar Manager, 2023.
 Photograph ©Jennifer Harispe.
 SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU..... p. 110 – 111

The smart new wooden vats, Ducru-Beaucaillou cellar.
 Photograph ©Artiste Associé.
 SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU..... p. 112 – 113

Vinification process, Ducru-Beaucaillou cellar 2023.
 Photograph ©Artiste Associé.
 SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU..... p. 114

Vinification process, Ducru-Beaucaillou cellar 2023.
 Photograph ©Artiste Associé.
 SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU..... p. 115

Vinification process, Ducru-Beaucaillou cellar 2023.
 Photograph ©Jennifer Harispe.
 SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU..... p. 115

Defit touches and impressions in the barrel cellar.
 Photograph ©Lisa Linder.
 SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU..... p. 116

Peace and quiet, Ducru-Beaucaillou cellar.
 Photograph ©Lisa Linder.
 SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU..... p. 117

3-D simulations of the new winery.
 SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU..... p. 118 – 119

Cabernet sauvignon, Ducru-Beaucaillou’s king of grapes.
 Photograph ©Lisa Linder.
 SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU..... p. 120

Cabernet Sauvignon cluster and leaf.
 Photograph ©Lisa Linder.
 SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU..... p. 121

Merlot cluster and leaf.
 Photograph ©Lisa Linder.
 SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU..... p. 121

Petit Verdot cluster and leaf.
 Photograph ©Lisa Linder.
 SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU..... p. 121

Bruno-Eugène Borie at Atelier Alain Ellouz.
 Photograph © Studio Dada.
 SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU..... p. 122

3.3 An art of living

Grape harvest cuisine in Ducru-Beaucaillou’s highly equipped kitchen.
 Photograph ©Lisa Linder.
 SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU..... p. 124 – 125

Preparing a meagre or croacker (fish) from the Gironde estuary.
 Photograph ©Lisa Linder.
 SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU..... p. 126

The Château team, winners of the Ducru-Beaucaillou Food Festival, Florence & Erwan, 2020.
 Photograph ©Artiste Associé.
 SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU..... p. 128 – 129

A portrait of Alcide Bontou (1835-1912), chef.
 SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU..... p. 130

Alcide Bontou and his students, Traité de cuisine bourgeoise bordelaise, 1910.
 SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU..... p. 130

Pauillac suckling lamb with seasonal vegetables.
 Photograph ©Lisa Linder.
 SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU..... p. 130

Cheese platter in the main dining room.
 Photograph ©Lisa Linder.
 SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU..... p. 131

René Lusseau, former cellar master at Ducru-Beaucaillou, delicately decanting.
 Photograph ©Lisa Linder.
 SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU..... p. 132

The art of candlelight decanting.
 Photograph ©Lisa Linder.
 SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU..... p. 132

Ducru-Beaucaillou’s sommelier, Jérémie Durand.
 Photograph ©Studio Les Pirates.
 SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU..... p. 132

Frédérique Borie’s art of setting beautiful tables.
 Photograph ©Frédérique Borie
 SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU..... p. 133

The Ducru-Beaucaillou sitting room, redecorated by Sarah Poliatowski, Maison Sarah Lavoine.
 Photograph ©Artiste Associé.
 SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU..... p. 134 – 135

Renard of the Faunacrystopolis collection, sculpture by Jaime Hayon for Baccarat.
 Photograph ©Artiste Associé.
 SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU..... p. 136

Frog Table by Hella Jongerius (limited edition).
 Photograph ©Artiste Associé.
 SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU..... p. 136

Lampada white gold by Alessandro Mendini.
 Photograph ©Artiste Associé.
 SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU..... p. 136

Jade Jagger’s “Croix de Beaucaillou” label.
 Photograph ©Studio Deepix.
 SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU..... p. 137

“Beau Caillou – The Alabaster Stone Series” a collaboration with Atelier Alain Ellouz.
 Photograph ©Gabriel Guibert.
 SOURCE : ARCHIVES FROM CHÂTEAU DUCRU-BEAUCAILLOU..... p. 137

credits

— *We extend our gratitude...* —

... to the Ducru-Beaucaillou teams, past and present, for their unwavering dedication and commitment to excellence.

... to our esteemed trade partners, valued consumers, and discerning collectors worldwide,

we express our appreciation for your continued support.

We also acknowledge the Dejean, Bergeron, Ducru, Johnston, Desbarats de Burke,

and Borie families for their enduring stewardship of the estate.

In recognition of these contributions, we honor the collective legacy of Ducru-Beaucaillou.

— *Editorial* —

The teams at Château Ducru-Beaucaillou & Baghera/wines

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saint-julien

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