



*The Taste of Time:
An Exploration of
Various Vintages*

Friday, March 28th, 2025

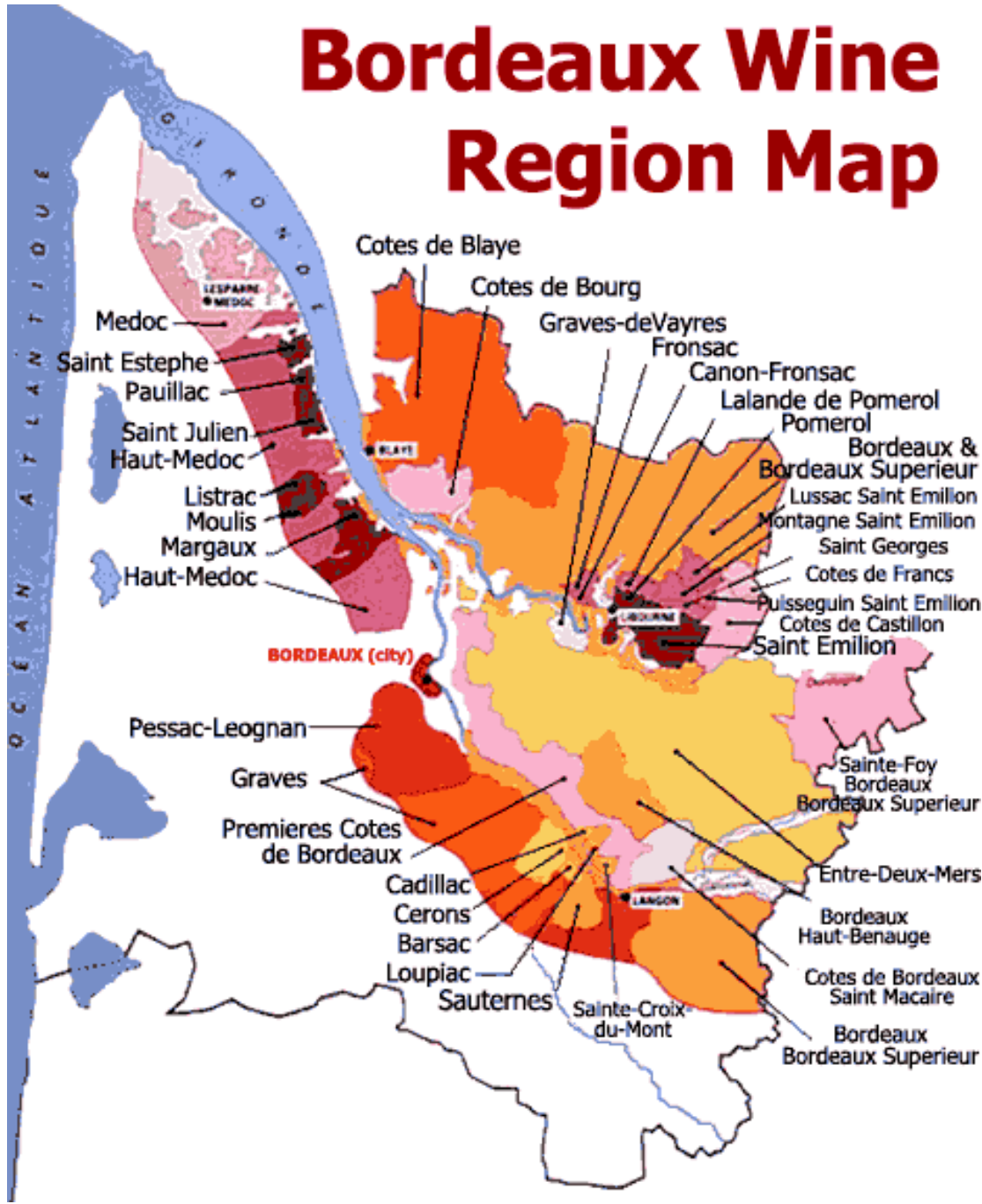
*Le goût du temps :
exploration de
différents millésimes*

Vendredi 28 mars 2025

Église française du Saint-Esprit

New York City

Bordeaux Wine Region Map



Wines tasted tonight

Vins dégustés ce soir

Château Madame de Beaucaillou

Château Madame de Beaucaillou is a tribute to Madame Eugène-Borie, a significant woman in the history of Château Ducru-Beaucaillou. The wine reflects the expertise of the Château Ducru-Beaucaillou team, particularly Bruno Borie's well-balanced and gourmet signature. A new cuvée was introduced in 2019, celebrating the 300th anniversary of the estate's harvest. The château's history dates back to 1720, named for the "beautiful stones" of its terroir. Classified as a 2nd Grand Cru in 1855, it has been owned by the Borie family since 1942. The vineyards are in Haut-Médoc, with plots acquired by Madame Eugène-Borie through marriage and later acquisitions. This wine honors Madame Eugène-Borie, who served as Chairman of the Supervisory Board from 1998 to 2020, and acknowledges her contributions as a mother, muse, and influential figure in the estate's legacy. She joins a line of remarkable women who played key roles in Ducru-Beaucaillou's development and renown.

Château Pierre 1er

The historic Château Croix Figeac, which became Château Pierre 1er in 2014, is a tribute to the owner's father Pierre Dutruilh. Only the name and the label have changed. Thanks to the family meticulous work, the wine has gained in quality and fame. This is one of our gems! On the old village of Saint-Emilion, on the edge of the Pomerol appellation area, Château Pierre 1er lines up 11 hectares of vineyards in one piece. The Château is a family property since 1984.

It produces wines with a refined and elegant style, showcasing the typical characteristics of the area, such as floral aromas, deep red fruit flavors, and silky tannins. Château Pierre 1er has a reputation for maintaining high standards in wine production and adhering to traditional Bordeaux winemaking techniques. The château's wines are often described as being rich and full-bodied, with great aging potential.

Madame de Beaucaillou 2022 (750ML)

[St. Julien](#), [Ducru Beaucaillou](#), [Red](#), [2022](#), [Bordeaux Blend](#)

A focused and compact nose the 2022 first reveals kirsch and blueberry coulis, with nuances of cloves, Bourbon vanilla, dried black ink and smoky graphite slowly unfurling in the glass. The palate is composed of a dense core with a backbone of very fine-grained tannins enveloped in rich fruits, giving a suave silky texture to the wine. A vein of saline freshness weaves through the fruit and underscores the lingering spicy fruit finish. A wine with pedigree and panache.

Madame de Beaucaillou 2021 (750ML)

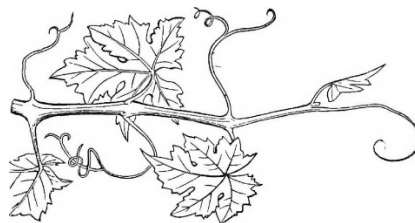
[St. Julien](#), [Ducru Beaucaillou](#), [Red](#), [2021](#), [Bordeaux Blend](#)

This stellar vintage lead with a generous nose leading with lavish Fleur de Lys followed by ripe blackberries and java plums, and wafts of cocoa and vanilla bean with aeration. Full bodied with concentrated fruits and plush, velvet tannins, lifted by a juicy freshness that brings vibrancy to the voluptuous texture. The finish is nuanced, smooth and long. A rich and refined beauty.

Madame de Beaucaillou 2019 (750ML)

[St. Julien](#), [Ducru Beaucaillou](#), [Red](#), [2019](#), [Bordeaux Blend](#)

A tribute to Madame Eugène-Borie of the iconic Ducru-Beaucaillou estate, this is a new cuvée for the 2019 vintage, the anniversary of the 300th harvest at the estate. Fresh and fruity notes emerge, underpinned by a note of French oak, morello cherry jam, violet and light spicy touches. On the palate the tannins are silky, this is a wine of pleasure, subtle and seductive with beautiful harmony and elegant femininity. A blend of 68% Merlot, 17% Cabernet Sauvignon, 13% Petit Verdot, 2% Cabernet Franc. Vinified in the cellars by the Ducru-Beaucaillou teams, this wine receives the best care: the technical winemaking process, very selective blending, and careful ageing for 12 months in barrel (including 20% new oak).



Pierre 1er 2022 (750ML)

[St. Emilion](#), [Pierre 1er](#), [Red](#), [2022](#), [Bordeaux Blend](#)

The palate is fruity and reveals minerality, juiciness, acidity, and good definition. On the palate this wine expresses juicy/pulpy blackberry, violet and more lightly juicy/sparkling blackcurrant notes combined with hints of violet, lilac, vanilla, fine hints of fresh/red fleshy berries and fine hints of toasted almond. The tannins are elegant, smooth, and racy. We appreciate its roundness and length in the mouth, for a wine that can be completed after a few years in the cellar. Blend: 80% Merlot, 20% Cabernet Franc

Pierre 1er 2021 (750ML)

[St. Emilion](#), [Pierre 1er](#), [Red](#), [2021](#), [Bordeaux Blend](#)

Pierre 1er offers a fruity and rich wine, typical of Saint Emilion by its composition. The nose is fruity and fresh with nice finesse and a fine richness. There are notes of ripe blackcurrant, ripe/fresh wild blackberry and a hint of blueberry combined with fine touches of licorice stick and a discreet hint of pepper and toastiness. The tannins are elegant, smooth, and racy. We appreciate its roundness and length in the mouth, for a wine that can be completed after a few years in the cellar. Blend: 80% Merlot, 20% Cabernet Franc

« *Mais, quand d'un passé ancien rien ne subsiste, après la mort des êtres, après la destruction des choses, seules, plus frêles mais plus vivaces, plus immatérielles, plus persistantes, plus fidèles, l'odeur et la saveur restent encore longtemps, comme des âmes, à se rappeler, à attendre, à espérer, sur la ruine de tout le reste, à porter sans fléchir, sur leur gouttelette presque impalpable, l'édifice immense du souvenir.* »

"But, when nothing subsists of an old past, after the death of people, after the destruction of things, alone, frailer but more enduring, more immaterial, more persistent, more faithful, smell and taste still remain for a long time, like souls, remembering, waiting, hoping upon the ruins of all the rest, bearing without giving way, on their almost impalpable droplet, the immense edifice of memory."

Marcel Proust, *À la recherche du temps perdu*, 1913

Tasting Time – Le goût du temps

Tasting wines from different vintages is an extraordinary way to explore the passage of time, as each vintage tells a story of that particular year's climate, soil conditions, and winemaking decisions. The concept of "the taste of time" in wine is deeply linked to how wines evolve, age, and change their flavor profile over the years. Tasting wines from different vintages allows one to experience this dynamic transformation, and this process can be incredibly rewarding for both casual enthusiasts and professional sommeliers.

The Influence of Time on Wine: How Vintages Differ

Each vintage of wine is distinct due to the climatic conditions during that year. Temperature fluctuations, rainfall patterns, and other environmental factors—such as sunlight and wind—directly impact the growth of grapes and the chemical processes during fermentation.

- **Climate and Weather:** A dry, warm year may produce concentrated, fruit-forward wines, while a cooler, wetter year might result in wines with higher acidity and more subtle flavors. The taste of a wine can shift dramatically based on how these elements interact with the vine.
- **Soil and Terroir:** Soil quality, vine age, and vineyard management also evolve over time. These factors shape the wine's fundamental flavor profile, contributing to differences in wines produced in different years, even from the same vineyard.
- **Winemaking Techniques:** Changes in technology, harvest techniques, or fermentation methods can influence how wines taste over time. A winemaker's style also evolves, and these decisions, such as oak aging, fermentation temperatures, and blending techniques, affect how a wine ages

The slow working of time

As wines age, they undergo a complex transformation. Time in the bottle causes chemical reactions that develop the wine's flavors, aromas, and textures. This transformation is often a slow process, and wines age differently depending on the grape variety, storage conditions, and how the wine was made.

- **Primary Flavors:** In young wines, you will often taste bright, fruit-forward notes—such as fresh berries, apples, or citrus. These primary aromas and flavors are dominant in the wine in its early years. With time, however, these youthful, fresh characteristics fade.
- **Secondary Flavors (Fermentation):** As the wine ages, flavors from the fermentation process—such as yeast or bread-like notes—become more apparent. Wines fermented in oak may develop flavors like vanilla, spice, or toasted wood. These are typically more noticeable in mid-aged wines.
- **Tertiary Flavors (Aging):** Over time, wines develop tertiary flavors, which are the hallmark of aged wines. These can include complex, savory notes such as leather, tobacco, earthy characteristics, and dried fruits. Red wines may evolve from fresh fruit to more prune, fig, or raisin-like notes, while whites may shift from citrusy tones to honey, nuts, and a rich, creamy texture.
- **Texture and Balance:** Aging also affects a wine's structure—its acidity, tannins, and alcohol levels. With time, tannins in red wines soften, and acidity may become more integrated, giving the wine a smoother mouthfeel and a more harmonious balance. Some wines may even lose their freshness and become flatter, depending on how they were stored

Tasting Wines from Different Vintages

Tasting wines from different vintages allows you to experience the differences in how wine develops over time. Here's how such tastings reveal the "taste of time":

- **Comparing Young and Aged Wines:** When tasting wines from different vintages, one can compare the youthfulness and vibrancy of a younger vintage with the depth and complexity of an older one. A 2015 Bordeaux, for example, may offer intense fruit and tannic structure, while a 2005 vintage might present more nuanced aromas of leather, tobacco, and dried fruit.
- **Tasting Evolution:** With wines from different years, you can trace the evolution of a single wine's characteristics over time. As you taste wines from multiple vintages, you will notice how the same wine changes, revealing how it reflects the passage of time and its unique vintage conditions. Tasting a vertical (the same wine from different vintages) allows you to understand how the wine matures and expresses itself differently in each year.
- **The Role of Patience:** The tasting of older wines is often seen as a meditative experience—an exploration of the effects of time on both the wine and the person tasting it. The change from primary fruit to tertiary complexity gives wine lovers a deeper appreciation for the aging process and the significance of patience in the wine world. The longer one waits, the more a wine develops, revealing layers of flavor and texture that are hidden in younger bottles.

Wine is unique because of its ability to evolve over time. The concept of the "taste of time" isn't just about the changing flavors in the bottle—it's also about the human experience of time. Wine aging mirrors the passage of time itself, with its inevitable changes, fleeting moments of youth, and eventual complexity and wisdom. Tasting a wine from different vintages is a sensory experience that can reflect one's own journey through life.

- **Historical Context:** Sometimes, tasting a wine from a particular vintage is akin to tasting history. For example, a 1945 vintage Bordeaux is not only a wine that reflects the climate conditions of that year but also the history of the world—being produced at the end of World War II. What were you doing when these grapes were harvested, a couple of years ago?
- **Personal Experience:** For many wine enthusiasts, tasting wines from different vintages can be tied to personal milestones or memories. Perhaps you tasted a wine from a certain year when you visited a vineyard or shared a bottle with someone special. These connections make the tasting experience even more powerful, as the wine embodies both the passage of time in the bottle and in the life of the taster.

A Living Organism: Wine as a Dynamic Experience

In many ways, wine embodies time as a living organism. It interacts with its environment, its bottle, and its drinkers, evolving in ways that can be almost unpredictable. As we taste the passing of time, we are invited to appreciate that a bottle of wine is never static—it is always changing, growing, and aging, much like the people who drink it.

Tasting wines from different vintages provides a direct encounter with "the taste of time." Over the course of a wine's life, its flavors and characteristics evolve, reflecting the unique conditions of the year it was produced, the passage of time, and the artistry of the winemaker. This sensory journey allows us to experience the complexity of both the wine and time itself—where each bottle is a snapshot of a moment in history, and every sip offers a taste of change and transformation.

Appendix

Wine, the Vine, and Winemaking in the Bible

The Bible places significant emphasis on wine and the vine, both symbolically and in the daily life of biblical people. References to wine can be found from Genesis to Revelation, illustrating its use in religious, festive, and sometimes morally ambiguous contexts.

The Vine in the Bible

The cultivation of the vine is mentioned early in biblical accounts. Noah is the first vigneron:

"Noah, a man of the soil, proceeded to plant a vineyard. When he drank some of its wine, he became drunk and lay uncovered inside his tent." (Genesis 9:20-21)

The vine is often used as a metaphor for the people of Israel:

"You brought a vine out of Egypt; you drove out the nations and planted it." (Psalm 80:9)

In the New Testament, Jesus uses the image of the vine to describe his relationship with his disciples:

"I am the vine; you are the branches. If you remain in me and I in you, you will bear much fruit." (John 15:5)

Wine and Its Uses in the Bible

Wine was a common beverage in the biblical world and served several purposes:

a) Wine in Daily Life Wine was a staple in the diet. In ancient times, it was often diluted with water for daily consumption.

b) Wine in Celebrations Wine is a symbol of joy and abundance. It accompanies festive meals, particularly at weddings, as exemplified by the miracle at Cana where Jesus turns water into wine (John 2:1-11).

c) Wine in Religious Worship Wine plays a vital role in Jewish and Christian worship:

- In the Old Testament, it was offered as a libation to God (Exodus 29:40).
- In the New Testament, it becomes a symbol of the blood of Christ during the Last Supper (Matthew 26:27-29).

d) Wine and Drunkenness While wine is considered a blessing, the Bible warns against its excesses. Drunkenness is often criticized:

"Do not get drunk on wine, which leads to debauchery. Instead, be filled with the Spirit." (Ephesians 5:18)

Winemaking in the Bible

The production of wine in the biblical world followed well-defined steps:

1. Harvesting the Grapes: The grapes were picked at the end of summer.
2. Pressing: The grapes were crushed in stone vats.
3. Fermentation: The juice was allowed to ferment naturally in clay jars.
4. Storage: The wine was stored in skins or amphorae.

Jesus refers to this process when talking about new wine and old wineskins:

"Neither do people pour new wine into old wineskins. If they do, the skins will burst, and the wine will run out." (Matthew 9:17)

Conclusion The vine and wine are prevalent in the Bible, symbolizing both divine blessing and joy, but also the dangers of excess. In Christianity, wine takes on an even deeper significance through the Eucharist, becoming a sign of the New Covenant between God and humanity.

In memoriam

Patrick Séré



ἐν οἴνῳ ἀλήθεια

In vino veritas

