

## Château Branaire Ducru 2000

CSPC# 785890

750mlx12

14.0% alc./vol.

<b>Grape Variety</b>	67% Cabernet Sauvignon, 24% Merlot, 5% Cabernet Sauvignon and 4% Petit Verdot
<b>Appellation</b>	St Julien
<b>Classification</b>	Fourth Growth. Quatrieme Grand Cru Classe in 1855.
<b>Website</b>	<a href="http://www.branaire.com/">http://www.branaire.com/</a>
<b>General Info</b>	<p>Château Branaire-Ducru is situated on the opposite side of the road from Château Beychevelle in the south of the St-Julien appellation. The Château has its origins in the 17th century, when it formed part of the estate of Château Beychevelle. After the latter's owner died in debt, the land was parceled up and sold off, with Jean-Baptiste Braneyre acquiring the Branaire hectares in 1680 (the name has metamorphosed across the centuries). Braneyre's daughter married Pierre de Luc and the estate passed down through the De Luc family and later the related Ducru family for over 140 years. The last family members to own it were three noble nephews who are represented by the crowns on today's Branaire label. In 1919, Branaire-Ducru was sold to the Tapie family, but its modern renaissance had to wait until 1988 and the influences of the Maroteaux family, under whose direction the wine's quality has surged. Patrick Maroteaux has invested heavily in new plantings as well as installing a spanking new cuvier and an ultra-modern chai.</p>
<b>Vintage</b>	<p>Rumours had been emanating from Bordeaux since the first Merlot grape was plucked from the vine back in mid-September. Whispers from some quarters, great proclamations from others, all unanimous that 2000 was going to be something quite special. The weather leading up to the harvest had been perfect and from mid-July to mid-September there was virtually no rain at all. The fine weather continued through to the end of the Cabernet Sauvignon harvest in mid-October with only one day of rain to refresh the vines and momentarily worry the vigneron. Across the board the wines boast ripe succulent fruit and fine, firm, tannins, with many displaying the structure, depth and length that mark out truly great claret. The wonderful late summer weather seems to have truly, great claret. The wonderful late summer weather seems to have given the Médoc the edge (St Julien is the smallest of the big 4 Médoc communes), producing marginally more complex wines.</p>
<b>Vineyards</b>	<p>Château Branaire-Ducru is tucked away in the south-eastern most part of the St Julien appellation, close neighbours being Beychevelle, which lies between Branaire-Ducru and the <i>Gironde</i>, and Château Saint-Pierre. The vineyards run west-east in several plots close to the <i>château</i>, over typical Médoc terroir of Quaternary alluvial gravels. There are 52 hectares in all, planted with 70% Cabernet Sauvignon, 22% Merlot and just 5% Cabernet franc and 3% Petit Verdot, with an average age approaching 40 years, although there are many vines approaching a century.</p>
<b>Maturation</b>	<p>Aging in oak barrels for 16 to 20 months with 60 to 65% of new oak. Woods selected in various French forests according to their flavours and tannins quality. Light toasting respecting the wine's fruit and aromatic purity</p>
<b>Tasting Notes</b>	<p>The wine is a blend of Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot from vines that are, on average, forty years of age. This 2000 vintage is polished and smooth, filled with juicy red and black fruits, with ripe, smooth tannins; it can be enjoyed now or aged for another fifteen to twenty years. Powerful, luxurious bouquet that is expressive and spicy. Big, full and fat on the palate and extremely aromatic.</p>
<b>Serve with</b>	<p>Chateau Branaire Ducru is best served at 15.5 degrees Celsius, 60 degrees Fahrenheit. The cool, almost cellar temperature gives the wine more freshness and lift. Young vintages can be decanted for 2-3 hours. This allows the wine to soften and open its perfume. Older vintages might need very little decanting, just enough to remove the sediment. Chateau Branaire Ducru is best served with all types of</p>



<b>Serve with</b>	classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised, stewed and grilled dishes. Branaire Ducru is also good when served with Asian dishes, hearty seafood or fish like tuna, mushrooms, pasta and cheese.
<b>Production</b>	15,000 cases made
<b>Cellaring</b>	Drink 2010-2030
<b>Scores/Awards</b>	<p><b>92 points</b> - James Molesworth, Wine Spectator - Web Only 2016</p> <p><b>92 points</b> - James Suckling, Wine Spectator - March 31, 2003</p> <p><b>92-94 points</b> - James Suckling, Wine Spectator - Web Only 2001</p> <p><b>94 points</b> - Robert Parker, Wine Advocate #189 - June 28, 2010</p> <p><b>93 points</b> - Robert Parker, Wine Advocate #146 - April 22, 2003</p> <p><b>92-94 points</b> - Robert Parker, Wine Advocate #139 - February 27, 2002</p> <p><b>90-92 points</b> - Robert Parker, Wine Advocate #134 - April 22, 2001</p> <p><b>92 points</b> - Neal Martin, Wine Journal - October 2010</p> <p><b>90+ points</b> - Neal Martin, Wine Journal - March 2010</p> <p><b>92-94 points</b> - Neal Martin, Wine Journal - November 2002</p> <p><b>95 points</b> - Roger Voss, Wine Enthusiast - June 1, 2003</p> <p><b>92 points</b> - Stephen Tanzer, ST's International Wine Cellar - June 2003</p> <p><b>17 points</b> - Jancis Robinson, JancisRobinson.com - August 2010</p> <p><b>93 points</b> - Jeff Leve, thewinecellarinsider.com - March 4, 2016</p> <p><b>93 points</b> - Jeff Leve, thewinecellarinsider.com - May 1, 2012</p> <p><b>93 points</b> - Jeff Leve, thewinecellarinsider.com - June 14, 2008</p> <p><b>93 points</b> - Jean Marc Quarin (score only)</p> <p><b>15.5 points</b> - Vinum Wine Magazine (score only)</p> <p><b>90 points</b> - Falstaff Magazine (score only)</p> <p><b>17 points</b> - La Revue du Vin France (score only)</p> <p><b>17 points</b> - Bettane &amp; Desseauve (score only)</p>
<b>Reviews</b>	<p><i>"This sports a tarry-edged core of slightly chunky-textured plum paste and cassis flavors. The lively, brambly finish is a touch chewy but has good enough energy, with an ample dose of cocoa powder and licorice root in the end. A bit squared off overall, but there's plenty of stuffing here to wait it out a bit longer. —2000 Bordeaux blind retrospective (December 2015). Drink now through 2025. Tasted twice, with consistent notes. 15,000 cases made."</i></p> <p>- JM, Wine Spectator</p> <p><i>"This is lovely, with pretty berry, floral and currant aromas. Full-bodied, with silky and caressing tannins and a delicious, fruity finish. Harmonious and enjoyable. Best after 2009. 15,000 cases made."</i></p> <p>- JM, Wine Spectator</p> <p><i>"Shows intense aromas of violets, berries and cherries. Full-bodied, with big velvety tannins and a long finish. Best in years from Branaire. Score range: 92-94"</i></p> <p>- JM, Wine Spectator</p> <p><i>"A beautiful wine from Branaire, the 2000 is close to full maturity, and should offer plenty of pleasure over the next 15-20 years. Its deep ruby/purple hue is accompanied by scents of boysenberries, black currants, and spring flowers. This medium to full-bodied, pure St.-Julien hits the palate with authority, displaying silky tannins as well as wonderful richness, depth, and texture."</i></p> <p>- RP, Wine Advocate</p> <p><i>"A saturated purple color offers up notes of graphite, plum, raspberry, and blueberry fruit in that distinctive Branaire style. Always a singular wine, even for St.-Julien, the wine boasts superb purity, rich, medium to full-bodied flavors, with loads of sweetness, some subtle toasty oak, and strength and richness that builds incrementally on the palate. A top-flight Branaire, this is the finest wine made at this property since the 1996 and 1982. Anticipated maturity: 2007-2025."</i></p> <p>- RP, Wine Advocate</p>

**Reviews** *“Displaying even more richness, depth, and power than it did last year, this opaque purple-colored 2000 offers a terrific perfume of wet gravel, sweet jammy black raspberries, cassis, violets, and subtle new oak. A wine of opulence, strength, richness, structure, purity, and depth, this is a fine Branaire. Anticipated maturity: 2007-2025.”*

- RP, Wine Advocate

*“Branaire is always a singularly-styled St.-Julien with distinctive aromatics, including blueberries, raspberries, minerals, and violets. The 2000 is a sweet, medium to full-bodied, pure offering with terrific balance, ripe fruit, excellent delineation, and a sense of freshness. It should ultimately rival the 1996, 1989, and 1982 as one of the finest Branaire’s of the last twenty-five years. Moderate tannin in the finish suggests some cellaring is required. Anticipated maturity: 2003-2025.”*

- RP, Wine Advocate

*“Ex-chateau bottle tasted at Roberson’s Branaire-Ducru tutorial. The nose is very well defined with the Cabernet Sauvignon lending it more cedar and pencil lead tones. Tightly coiled and reticent, this is a bouquet that does not want to come out and play. The palate is medium bodied with fine tannins, a rigid structure here with superb balance. Almost understated in style with very good clarity on the fresh, focused finish, but it needs longer to show its true potential. Excellent. Drink 2012-2030. Tasted October 2010.”*

- NM, Wine Journal

*“Tasted blind at Bordeaux Index’s 2000 tasting in London. This is just a little disjointed on the nose at present, although it coalesces with aeration: raspberry, pomegranate, damson, espresso, cedar and tar. Good definition, gaining in vigour all the time. The palate is medium bodied with supple, firm tannins, very linear and strait-laced, concentrated but not giving much away on the finish, rather static with a touch of sour cherry on the aftertaste. Not quite living up to the billing from barrel, but an awkward adolescent that will grow up a fine adult. Drink 2018-2030. Tasted March 2010”*

- NM, Wine Journal

*“Tasted en primeur April 2001 when it displayed a super-concentrated nose of morello cherry and blackcurrant. Great concentration with well-integrated tannins. Quite elegant and feminine. Almost like a Margaux! Certainly, a step-up for Branaire. A second impressive note at the UGC in November 2002: very dense, ripe nose: pain grille and herbs. Palate is very concentrated with high extraction. Minerals, black fruit and pepper. Smooth tannins and layers of tasty oak superbly integrated. A lovely wine. Then in November 2004. Now this is much more like it. A lovely nose bursts from the glass: espresso, ripe black fruits and whiff of the sea. A soft entry, very supple on the palate: fine tannins. Red berried fruit, then becomes chewier on the mid-palate with an attractive mineral core. Quite modern in style. Lush finish. A very well-crafter wine. Delicious. From 2008. “*

- NM, Wine Journal

*“Here is a huge ripe and luxurious wine, with great power. The texture is solid, filled with firm tannins, the flavors are black and ripe. Along with the power, though, is much of the elegance and poise that characterizes great Saint-Julien.”*

- RV, Wine Enthusiast

*“Good medium ruby. Deep, smoky aromas of cassis, raspberry, leather, chocolate and roasted oak. Sweet, supple and thick but not at all heavy. A very concentrated wine with lovely sweetness of fruit and terrific mouth coverage. Really spreads out on the back end, which features broad, ripe tannins and terrific length.”*

- ST, International Wine Cellar

*“Bright crimson and promising although still quite tight with marked acidity. Some very attractive perfumes have already developed but there is lots of tannin still to resolve. 17/20 points.”*

- JR, JancisRobinson.com

**Reviews** *“Elegance, freshness, ripe fruits and soft, silky tannins bring this right where it needs to be at 16 years of age. With its classic Left Bank Bordeaux personality, the wine is filled with cedar, tobacco, blackberry and cassis, ending with a nice refined quality to the dark red fruits. This wine will easily remain at this level for another 10 or perhaps 20 more years.”*  
- JL, thewinecellarinsider

*“Truffle, tobacco, smoke, cigar box and cassis are found in the nose. Polished, round and filled with juicy, red and black fruits, with ripe tannins, give this another few years and enjoy it for at least 15-20 more years.”*  
- JL, thewinecellarinsider

*“The easy to find aromatics offer chocolate covered, black fruit and spice. Similar in weight to the 03, but different in style, this finesse filled St. Julien needs a few more years until its ready for prime-time drinking.”*  
- JL, thewinecellarinsider

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