

Duluc de Branaire Ducru 2014

CSPC# 814409

750mlx6

13.0% alc./vol.

Grape Variety	54% Cabernet Sauvignon, 43% Merlot, 2% Petit Verdot, 1% Cabernet Franc
Appellation	St Julien
Classification	2 nd wine of Ch Branaire-Ducru
Website	http://www.branaire.com/

General Info

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 invested heavily in new plantings as well as installing a spanking new cuvier and an ultra-modern chai. Patrick passed away in November 2017, and his son François-Xavier MAROTEAUX now manages the estate.

More than a second label, Duluc de Branaire-Ducru 2014 is a full-fledged wine in the Château Branaire-Ducru wine range, although it comes from the same vines. Indeed, the care and attention given to the vines and winemaking and the skills of the team are the same as those of the Grand Vin. With an important place given to Cabernet Sauvignon in the blend, Duluc also has excellent aging potential, justifying its quirky release: more than 3 years after harvest. It is then an excellent gateway to the world of Grands Crus Saint-Julien.

Winemaker Vintage

Jean-Dominique Videau. Consultants Jacques and Eric Boissenot

After an exceptionally mild winter, the bud burst came 15 days ahead of the 10-year average. Spring was wet and rather cool while the flowering in early June had good thermal conditions. The mild month of June and spring rainfall stimulated the growth of the vines and the development of beautiful foliage. Wet conditions required special attention at this time. Apart from a very warm second half of July, we had moderate temperatures with average precipitation. In early September, the water measurements showed interesting constraints. From the end of August, the weather changed completely with above average temperatures and 30% more sunshine than normal. Drought rapidly expanded water stress, adding to the concentration of grape tannins and refining and maturing the seeds.

Vineyards

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 *Gironde*, and Château Saint-Pierre. The vineyards run west-east in several plots close to the *château*, 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.

Harvest

The harvest spread from 24th September until 11th October.



Vinification/ Maturation	Both our wines, Branaire-Ducru and Duluc de Branaire-Ducru, are made to express a distinctive “home style”. A part of the vineyard as well as the young vines are used to make Duluc de Branaire-Ducru. The winemaking process and the ageing in barrels (12 months in French oak barrels) are made with the same spirit and careful attention to detail in order to elaborate Duluc de Branaire-Ducru. Stainless steel tanks, thermoregulated of different sizes adapted to the plot. Filling tanks by gravity. The first modern gravity plant in Bordeaux in 1991. Everything is done, during vinification and aging, to express the potential of the grapes and thus the terroir, in a wine where the fruit, the aromatic complexity go hand in hand with richness and balance, without over-extraction or heaviness. Aging in barrels for 16 to 20 months, with about 60 to 65% new wood.
Tasting Notes	Duluc de Branaire-Ducru 2014 is adorned with a pretty deep ruby red dress. Its fresh nose opens with a slightly spicy bouquet of red fruits. The palate is elegant, harmonious. It is a wine full of roundness, without excess of tannins. This vintage is well balanced with a lot of finesse.
Winemaker’s Notes	Duluc de Branaire Ducru 2014 offers beautiful ripe red fruits nose, with fine spicy notes. The palate is fleshy and lively with crispy tannins. A fresh fruits finish shows a pleasant length.
Serve with	To serve with poultry, white meat, grilled red meat, cured meats, fish in sauce or soft cheese.
Production	625 cases made
Cellaring	Drink 2018-2024
Scores/Awards	89 points - James Molesworth, Wine Spectator - Web Only 2017 87 points - Falstaff Magazine (score only)
Reviews	<i>“Fresh and approachable in feel, with plum compote and blackberry reduction notes laced with licorice and violet hints. The moderate structure is brambly in feel. The fruit wins out easily on the finish. Best from 2018 through 2024. 625 cases made.”</i> - JM, Wine Spectator
