

## Duluc de Branaire Ducru 2015

CSPC# 814408

750mlx6

13.5% alc./vol.

<b>Grape Variety</b>	53% Cabernet Sauvignon, 44% Merlot, 2% Petit Verdot, 1% Cabernet Franc
<b>Appellation</b>	St Julien
<b>Classification</b>	2 <sup>nd</sup> wine of Ch Branaire-Ducru
<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 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.</p>
<b>Winemaker</b>	Jean-Dominique Videau. Consultants Jacques and Eric Boissenot
<b>Vintage</b>	Winter temperatures were in the average, but March was cold. Good temperatures without precipitations during the flowering at the beginning of June allowed a perfect development of flowers. At the end of June, summer started in very warm and dry conditions. This situation lasted for a long period. The water stress for the vines was very significant. All those conditions enabled the skins to gain tannins, the seeds to develop and the vegetal aromas to disappear. From the end of July, rain allowed a homogeneous and fast veraison. From then, the temperature conditions remained more standard. We had a few days of rain in August and September.
<b>Vineyards</b>	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.
<b>Harvest</b>	The harvest took place mostly in good conditions from September 18th to October 8 <sup>th</sup> , 2015.
<b>Vinification/ Maturation</b>	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.
<b>Tasting Notes</b>	Duluc de Branaire-Ducru offers today an expressive ripe red fruits nose, enhanced by a floral touch and light toast. The wine develops an elegant structure, a pleasant suppleness on the palate. Showing a real complexity of fruity sensations, associated with a remarkable freshness. The tasting shows a very accessible wine with a beautiful pure finish.
<b>Serve with</b>	It makes an excellent food wine, particularly suited to simply cooked prime cuts of well-reared beef and lamb, especially roasted with all the trimmings
<b>Production</b>	10,000 cases made



**Cellaring** Drink 2019-2028

**Scores/Awards** **90 points** - James Molesworth, Wine Spectator - Web Only 2018

**Reviews** *“Juicy, with an accessible profile. The plum, fig and boysenberry fruit features mulled spice accents and lively, already-melded brambly grip that rolls through the mesquite-tinged finish. Best from 2019 through 2028. 10,000 cases made.”*  
- JM, Wine Spectator

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