Duluc de Branaire Ducru 2018

CSPC# 866421 750mlx12 13.5% alc./vol.

Grape Variety Appellation Classification Website 57% Cabernet Sauvignon, 39% Merlot, 5% Cabernet Franc, 1% Petit Verdot

St Julien

2nd wine of Ch Branaire-Ducru 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.

Winemaker

Jean-Dominique Videau. Consultants Jacques and Eric Boissenot

Vintage The heavy rainfall during the winter and spring led to strong mildew pressure, which was contained thanks to the work of the estate's teams. Despite the

humidity, the mild weather during spring favoured a homogeneous flowering period. From mid-July onwards, hot, and dry weather conditions prevailed up until

the harvest.

Vineyards The Château Branaire-Ducru vineyard extends over 60 hectares following a 10-

> hectare expansion in 2009. The vines, 36 years old on average (but some of which are a hundred years old), are planted on gravel-siliceous alluvial soils from the quaternary, recognized as one of the hottest terroirs in the region, allowing late

varieties to develop while ensuring perfect phenolic maturation.

Part of the vineyard as well as the young vines are specially dedicated to the production of the Duluc de Branaire-Ducru cuvée, the second wine of Château

Branaire-Ducru.

Harvest The grapes were harvested at full maturity between September 19th and October

10th under exceptional weather conditions. The grapes were very rich and lead to

the production of dense wines.

Vinification/ Both our wines, Branaire-Ducru and Duluc de Branaire-Ducru, are made to express Maturation 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.

Tasting Notes The color is intense and deep. The nose is expressive and complex, the nose blends

> fruity and spicy fragrances. Allowed to breathe, gourmet and refreshing notes are revealed which give the bouquet a tasty liveliness. A perfect expression of the beautiful maturity of this vintage, the mouth seduces with its roundness, its subtle acidity as well as its delicate spicy aromas resulting from the aging in the woods.

Persistent, the finish is beautifully fresh.

It makes an excellent food wine, particularly suited to simply cooked prime cuts of Serve with

well-reared beef and lamb, especially roasted with all the trimmings.

Production 10,000 cases made

Cellaring Drink 2019-2028



Scores/Awards 89-91 points - Jeff Leve, thewinecellarinsider.com - April 2019

Reviews "Ready to drink on release, the wine is medium-bodied, elegant and charming, with a focus on its freshness, purity and soft tannins, finishing with sweet kirsch and dark cherry notes." - JL, thewinecellarinsider.com