



2012 started with a dry and particularly cold winter.

The cool spring resulted in a rather late budburst – around April 10.

It was quite rainy. After several dry years, the humid conditions allowed a good microbial functioning of the soils, a mineralization good for a harmonious development of the vines.

After a rather cool start, the summer settled in the third week of July. The weather remained very dry until the end of September – we had 105 mm of rain in total for July, August and September, including 10 mm in August. The hydric status of the soils, with a long drought, was particularly good for the grapes quality. In August we had a few periods of heatwave, but what was noticeable was the particularly strong difference in temperatures between night and day in August and September. This was in favour of the concentration of anthocyanins and this preserved the aromatic freshness of the fruit.

The grapes were picked from October 2<sup>nd</sup> to October 17<sup>th</sup>. We had 35 mm of rain in total during the harvest. This gave rise to questions but it did not really affect the quality of the berries. The grapes entered the vatroom in a good sanitary state.

The yield was low with 39 hl / ha.

Today, the 2012 vintage shows a dense and deep colour. On the nose the wine reveals complexity, freshness and a beautiful maturity, minerality and richness of a fruit that has slowly and perfectly well matured.

On the palate the tannins are quite dense and delicate. The wine is balanced and harmonious and it has a very pure and precise length.

The blend for this vintage is

68% Cabernet Sauvignon, 24% Merlot, 5% Petit Verdot and 3% Cabernet Franc.

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