



Château Branaire-Ducru



2013 Vintage

2013 started off with a cool spring, hence a late and slow start of the vines.

The weather conditions remained wet until the end of June.

The major rainfall on the flower had an impact on the yield with 33 hl / ha.

The summer however was very nice: July was very warm and dry with top temperatures above 30°C.

August had similar weather conditions.

Up until early September the vines benefited from good levels of hydric stress, this in favor of the concentration of the grapes.

The autumn was more humid with more rainy days than normal, even though the total amount of rainfall remained below the seasonal average.

The harvest spread from 30th September until 15th October.

The grapes were picked a little bit earlier than expected but the harvest took place in satisfactory conditions.

The 2013 is a blend of 63% Cabernet Sauvignon, 31% Merlot, 5% Petit Verdot and 1% Cabernet Franc.

This wine now shows a beautiful aromatic palette with fine and accurate fruit.

On the palate the wine is balanced with a nice generous flesh and elegant tannins.

The good level of acidity gives a nice freshness.

On the whole, the style of this wine goes well with our philosophy in terms of purity of the fruit, freshness or elegance.

After experiencing harder harvest conditions than normal, we are proud and happy with the quality of this vintage.



*Château
Branaire-Ducru*

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