

THE CLIMATE

The climatic conditions in 2016 were especially favourable to the making of a high-quality vintage.

Spring was wet and cool, which allowed for healthy leaf development, however we had to keep a watchful eye out for mildew. A long spell of dry and sunny weather at the beginning of June was favourable to an homogenous flowering across the vast majority of our plots.

From the 23rd June to the 13th September summer was extremely dry and sunny with only 5.5mm of rainfall in July and 14.5mm of rainfall in August. Progressive lack of water in the vineyard was favourable to the development of the grapes' phenolic content - which contributes to both colour and tannins. As the summer progressed the sunshine and lack of water ensured slow but steady progress towards the production of refined tannins and the aromatic construction of the wine.

Periodic rainfall from the 13th to the 16th September (38mm at Branaire -Ducru) was very helpful in assuring complete maturity, especially for the grapes on the younger vines.

THE HARVEST

The beautiful conditions towards the end of September and into October allowed us to harvest over an extended period, waiting for each plot to reach perfect maturity. With very little rainfall during this period and no threat of botrytis we took our time with the harvest which lasted from September 28th to October 19th 2016. The overall yield of approx. 50hl/ha was most satisfactory.

THE WINE

The Merlot shows pure ripe fruit, fleshy and balanced. The finesse of the tannins is impressive; despite a perfect ripeness the alcoholic content remains between 13 and 14% avoiding any heaviness. The Cabernet Sauvignons are ripe and rich and show a high degree of precision. Tannins are silky. The balance is wonderful again thanks to the limited levels of alcohol (between 12.5% and 13%) and the good levels of acidity.

BLEND

- 64 % Cabernet Sauvignon
- 27 % Merlot
- 6 % Petit Verdot
- 3 % Cabernet Franc

The wine shows a deep colour, the nose of ripe fruits is both complex and expressive, combining richness and precision with an underlying freshness. The palate is beautifully balanced, the attack is voluptuous and shows a high concentration of extremely fine tannins. Excellent aromatic persistence.

The vintage combines exceptional density with remarkable finesse. It is evident that the 2016 will join the ranks of this estates finest vintages.



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