



*Duluc
de Branaire-Ducru*

2011

Blending

39% Cabernet Sauvignon

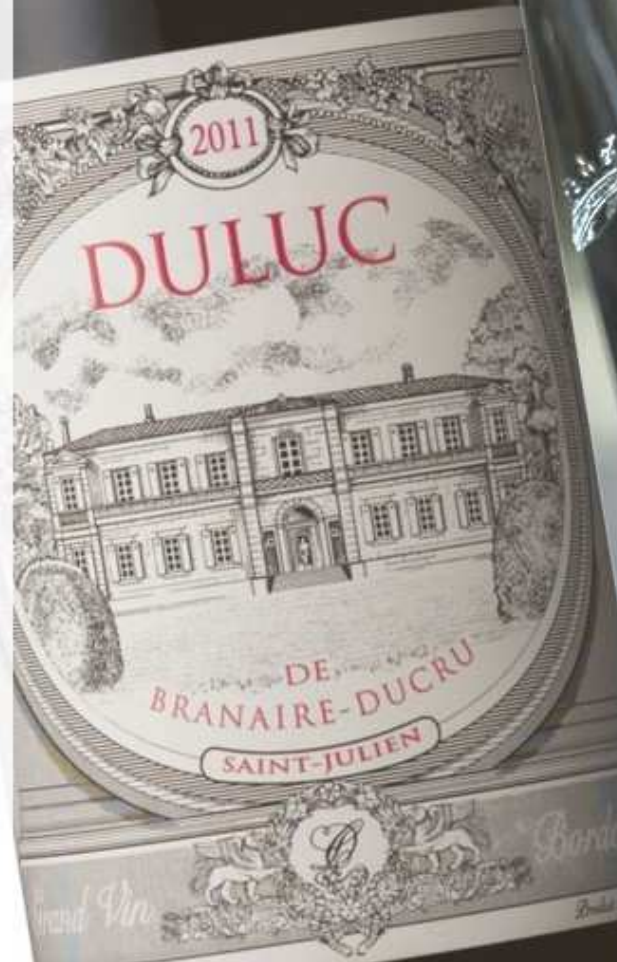
56% Merlot

5% Petit Verdot

*Duluc de Branaire-Ducru
shows a beautiful aromatic
richness.*

*Fleshy at the attack, it
develops a lovely delicious
body. Thanks to its
suppleness this wine is
approachable today.*

*To serve with poultry, white
meat, grilled red meat or
soft cheese in the next 10 to
15 years.*



DULUC
DE
BRANAIRE-DUCRU

~2011~

*At Branaire-Ducru, both our
wines are made to express a
distinctive “home style”.
Branaire-Ducru is our main
wine and Duluc
de Branaire-Ducru is the
second wine of the estate.*

*The fruit with the greatest
potential is generally used to
make the main wine. The rest,
including the grapes
produced by our young vines,
is vinified with the same spirit
and careful attention to detail
in order to elaborate Duluc
de Branaire-Ducru.*

*2011 is an earlier vintage.
The harvest was from 14th to
29th September. It is as well
a rich vintage, due to a
drought that started early
spring and followed in
autumn, it shows beautiful
finesse thanks to a perfect
ripening of the grapes.*

Patrick MAROTEAUX
(Février 2015)