

DULUC
DE
BRANAIRE-DUCRU

2012

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de Branaire-Ducru

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Blending

54% Cabernet Sauvignon

44% Merlot

1% Petit Verdot

1% Cabernet Franc

Duluc de Branaire-Ducru 2012 offers a fine and expressive fruity nose.

Already very supple on the palate, it shows today all the charm of the 2012 vintage. Its balance and well-built structure allows to drink this vintage with pleasure in the next ten years.

To serve with poultry, white meat, grilled red meat, cured meats, fish in sauce or soft cheese.



SAINT-JULIEN

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

2012 is a quite late vintage.

From the end of July to the end of September, the summer is beautiful and dry (105 mm of rain in 3 months including 10 mm in August).

The hydric status is particularly qualitative.

In August we had a few periods of heatwave but with strong difference in temperatures between night and day in August and September. This was in favor of the concentration of anthocyanins and this preserved the aromatic freshness of the fruit.

The grapes were picked from October 2nd to October 17th.

Patrick MAROTEAUX
(Février 2016)

Château Branaire-Ducru

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