



DULUC DE BRANAIRE-DUCRU

2013

Château Branaire-Ducru
33250 SAINT-JULIEN

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| Blending | 67% de Cabernet Sauvignon |
| 2013 | 27% de Merlot |
| | 3% de Cabernet Franc |
| | 3% de Petit Verdot |

Duluc de Branaire-Ducru 2013 shows an already open nose that is beautifully precise. Red fruit is elegantly married with some slightly spicy notes. In the mouth the wine is supple, pure and balanced with a pleasant vivacity.

The wine is very approachable and Duluc de Branaire-Ducru 2013 can give pleasure if you open it today.

- Tasting note on February 15th 2017 -

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

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.

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. 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.

Date of bottling:
June 8th 2015

