



# DULUC DE BRANAIRE-DUCRU

- 2019 VINTAGE -

## CLIMATE

The bud break was early and homogeneous due to a mild end of winter.

The spring was fresh and humid, as result, the vine sprouting was slow. The conditions weren't optimal for the blooming: some parcels showed a slight shatter.

The situation totally changed at the beginning of summer. The vineyard caught up the late spring with temperatures higher than the average, the tanins synthesis in the berries was accelerated.

A pronounced water stress happened all summer. Intensifying it until the harvest, very favourable for a perfect berries' phenolic compounds maturity. The total water stress level was similar as 2009, slightly lower than 2010, 2016 or 2018.

The harvest started on September 19th with the very early Merlots, showing richness and concentrations, with a beautiful acidity. Around September 22<sup>nd</sup>, the rainfall was favourable for the tanins refinement and restrained the excessive sugar concentration.

The harvest finished on October 9<sup>th</sup> with several breaks, favourable for the maturity of all the plots, before the rainfall arrived for long time. The latest grapes that we brought inside were perfectly healthy.

The yields were on average, around 43hl/ha, as result of a slight shatter but particularly of the very small cabernet sauvignon berries' sizes.

## TASTING

The nose of this 2019 Duluc de Branaire-Ducru opens quickly with aeration.

It delivers a beautiful black and red fruits complexity, enhanced by spicy notes and a lightly minty hint.

The palate shows a nice roundness. Fleshy and soft it develops a precise and pure fruit aromatic.

A very nice and lingering finish with delicate tanins and a beautiful fresh length.

- November 22<sup>nd</sup>, 2022 -

## BOTTLING

July 8<sup>th</sup>, 2021

## BLENDING

52,5% Cabernet Sauvignon

44% Merlot

2,5% Petit Verdot

1% Cabernet Franc

- 13,5% vol. -

