

DULUC DE BRANAIRE-DUCRU 2014



Blending 2014

54% Cabernet Sauvignon

43% Merlot

1% Cabernet Franc

2% Petit Verdot

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.

WEATHER CONDITIONS OF THE VINTAGE

After an exceptionally mild winter, the bud burst came 15 days ahead of the 10 year average. Spring was wet and rather cool while the flowering in early June had good thermal conditions. The mild month of June and spring rainfall stimulated the growth of the vines and the development of beautiful foliage. Wet conditions required special attention at this time. Apart from a very warm second half of July, we had moderate temperatures with average precipitation.

In early September, the water measurements showed interesting constraints. From the end of August, the weather changed completely with above average temperatures and 30% more sunshine than normal.

Drought rapidly expanded water stress, adding to the concentration of grape tannins and refining and maturing the seeds.

The harvest spread from 24th September until 11th October.

- Date of bottling: June 13th 2016 -

TASTING

Duluc de Branaire Ducru 2014 offers beautiful ripe red fruits nose, with fine spicy notes.

The palate is fleshy and lively with crispy tannins.

A fresh fruits finish shows a pleasant length.

- Tasting note on February 20th 2018 -

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

