



Chateau Branaire Ducru

Country: France Region: Bordeaux

Type: Red Varietal: Blend - Cabernet Sauvignon, Merlot, Petit Verdot,

Cabernet Franc

Format: 6 x

750ml

BC AB SK MB

TASTING NOTES

Colour: Deep ruby purple.

Aroma: Lavender, plum, mint and spice.

Taste: Sweet red cherry, graphite, violet and liquorice.

Food: Braised lamb, beef stew and smoke duck.

AWARDS & ACCOLADES

 $2016 \sim 96$ Points. "The core of this red is loaded with pure plum, blueberry and black currant fruit flavors. The polished structure is integrated, with alluring ganache, anise and sweet tobacco notes throughout, all in a polished and balanced frame. A very classy red that isn't shy about its power but pushes its purity to the fore. Best from 2024 through 2039. 15,000 cases made." - Wine Spectator, Mar/2019

 $2016 \sim 93$ Points. "The 2016 Branaire Ducru has a fragrant bouquet of plush blackberry and graphite aromas, hints of bilberry and briar developing in the glass. The medium-bodied palate is quite succulent and multilayered, offering supple tannin and gentle grip on the finish. Real potential here. One of the best Branaire Ducru in recent years. Chapeau!" - Antonio Galloni's Vinous, Dec/2018

OTHER INFO

Fermentation takes place in 28 temperature controlled, stainless steel tanks. The average length of maceration lasts about 21 days. Malolactic fermentation takes place in tank. The press wine is aged separately. The wine is aged in 60 to 65% new, French oak barrels for between 16-20 months. The amount of new oak varies depending on the quality, character and style of the vintage.

