



Château BRANAIRE DUCRU 2014

ST JULIEN - 4EME CRU CLASSE

- CONSULTANT WINEMAKER : Eric BOISSENOT -

OVERVIEW

Already back in 1680 when Jean-Baptiste Braneyre acquired the estate, he understood how exceptional this wonderful terroir was, made up mainly of stones, called « graves » in the Médoc, and located so near the very wide Gironde estuary. These soils are unique and are the cornerstone of Saint-Julien appellation great wines. In 1725, Marie Braneyre, the sole daughter of the founder of Branaire-Ducru, married Pierre du Luc, bourgeois of Bordeaux and counsellor of Louis XV. The descendants of Pierre du Luc, second family owner, retained the ownership for two centuries and left their name to the second wine of the property; Duluc of Branaire-Ducru. Classified in 1855, Château Branaire-Ducru strives to strengthen the estate's position year after year by focusing on the quality of the fruit and wines produced here. It is in 1988 that Patrick Maroteau, who manages a group that originated as a family enterprise, decided to take over the domain. His ambition was to restore the wine from this exceptional terroir to the first rank of the Saint-Julien great wines.

VINEYARD

Soil: Deep gravels from the quaternary over clay base

Surface: 59 hectares

Average age of the vineyard: 35 years

Grape varieties: 70% Cabernet Sauvignon / 22% Merlot / 5% Cabernet Franc / 3% Petit Verdot

MAKING PROCESS

Plot by plot vinification in thermo-regulated stainless steel vats. Gravity vat filling. Fermentation between 26°C and 28°C. Long maceration for 3 weeks. Ageing for 16 to 20 months in French oak barrels, with 60 to 65% new oak.

MATCHING FOOD

Serve at 17-18°C with rack of lamb, game in a Grand Veneur Sauce, or with roast pheasant, along with brown potatoes. This wine will be perfect with dark chocolate or red fruits desserts.

AGEING POTENTIAL

More than 15 years

AWARDS

Wine Spectator: 91 - 94 | Decanter: 17,25 | Jean-marc Quarin: 16,5 | Jancis Robinson: 16 | Berliner Wine Trophy: 93 | Rene Gabriel / Bordeaux Total: 18 | Neal Martin / Wine Advocate: 90 - 92 | Wine Enthusiast : 95 | James Suckling: 92 - 93



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