

Saint Julien de Branaire-Ducru AOC

The Producer:

Chateau Branaire Ducru has a long history that goes all the way back to 1680. The Médoc, or the bank of Bordeaux, is perhaps defined by its iconic châteaux that represent the powerful wines that are found here. While the number of family-owned châteaux is becoming increasingly smaller in the Médoc, the Maroteaux family has owned Branaire-Ducru since 1988. Saint-Julien de Branaire-Ducru forms part of our Grandes Signatures Bordeaux range and takes advantage of the same treatment and care provided to his elder. Saint-Julien de Branaire-Ducru carries high the colors of the Saint-Julien appellation.

The Wine:

Grape(s): 70% Cabernet Sauvignon, 22% Merlot, 5% Cabernet Franc, 3% Petit Verdot
Area: 59ha, Saint Julien AOC, Haut-Médoc
Harvest: Hand harvested
Vinification: 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.
Ageing: In 60 to 65% new, French oak barrels for between 16-20 months. Traditional rackings without pumpings. Fining in barrels.

Tasting Notes:

Garnet in color with a touch of vanilla, fresh herbs, spicy blackberry, smoke and floral notes. On the palate, this wine is medium bodied and offers bright red berries and fresh cassis, ending on a light, spicy fruit note.

Code: 5551
ABV: 13%
Pack: 6*75cl
Vegan: Yes
Vegetarian: Yes
Closure: Natural Cork

