

Château Brancaire-Ducru



TECHNICAL FILE (1/2)

Owner: Family group managed by Patrick MAROTEAUX

Manager: Jean-Dominique VIDEAU

Vineyard area: 59 hectares

Soil: deep quaternary gravels with clay in the subsoil

GRAPE VARIETIES

Cabernet-Sauvignon 70%, Merlot 22%, Cabernet franc 5%, Petit-Verdot 3%

Average age of the vines: 35 years

Rootstocks: 101/14, 3309, Riparia-Gloire

Density: 6700 and 10000 vines per hectare.

WORK IN THE VINEYARD

Traditional ploughings or grass between the rows, depending on soils and vines' behaviour.

Trellising and canopy management according to vineyard density and soil composition. .

The entire vineyard is harvested by hand.

Harvest date based for each plot on phenolic analysis and berry tastings.

All work performed at the vineyard aims at producing perfectly ripe fruit giving a perfect image of Brancaire-Ducru's terroirs. Cabernet Sauvignon is predominant in our vineyard.

It gives complexity, style and power to our wines while preserving fruit and freshness - even in hot vintages.

VINIFICATION

Stainless steel tanks with temperature control. Size of tanks adapted to size of vineyard plots.

Tanks filling using gravity. First modern winery using gravity flow system in 1991.

Fermentation temperature: 26-28 °C

Maceration length: 3 weeks, determined by tastings and adapted to each tank.

The blending is early, before the end of February following the harvest

Château Brancaire-Ducru



TECHNICAL FILE (2/2)

AGING

Aging in oak barrels for 16 to 20 months with 60 to 65% of new oak. Woods selected in various French forests according to their flavours and tannins quality.

Light toasting respecting the wine's fruit and aromatic purity.

Traditional rackings without pumpings.

Fining in barrels with egg whites.

All the steps in the winemaking process and aging are aimed at expressing the grapes' potential and thus our terroir in a wine where fruit, aromatic complexity go together with richness and balance, without any overextraction and heaviness..

Wine consultant: Eric BOISSENOT.

Average production: 300 000 bottles per year

Second wine: DULUC de BRANAIRE-DUCRU.

Proportions between first and second wines are determined by the blend tastings and depend on the vintage.

Grape vines under 15 years old are used in the second wine.

WINE EVOLUTION

We can start drinking Château Branaire-Ducru between 5 to 10 years after the harvest and keep it 15 to 20 years or more according to the richness and the power of the vintage.

Duluc de Branaire-Ducru will be ready to drink 3 to 5 years after the harvest. It can also be stored longer – again depending on the richness of the vintage.

MARKETING

Exclusively by Bordeaux wine merchants.

Château Branaire-Ducru and Duluc de Branaire-Ducru are distributed worldwide.

PRESS

Château BRANAIRE-DUCRU - 33250 SAINT-JULIEN

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Le Château Branaire-Ducru is a member of:
the Union des Grands Crus de Bordeaux,
the Médoc's Council of Crus Classés
the Bordeaux Wine Academy.