Duluc de Branaire-Ducru

- 2020 Vintage -

Climate

The winter of 2019-2020 was particularly mild and exceptionally rainy. The vines budded early and uniformly, 10 days sooner than average, thanks to the mild temperatures.

The spring was also mild and wet, conditions favourable to mildew, which required special attention. The flowering, from mid-May onwards, benefited from a short, warm and dry period: the fruit set was ideal.

From the 19th June onwards, dry conditions set in, but they remained cool until mid-July.

The summer temperatures were then significantly warmer leading to a progressive, high level of water stress in the vineyard.

These conditions help for a good build-up of anthocyanins and tannins in the berries, as well as the development of varietal aromas. This water shortage was eased in mid-August with the rains brought by thunderstorms. At the beginning of September, with the absence of significant rainfall, the water deficit returned to the vineyard and the high temperatures encouraged the ripening process.

The harvest began on the 14th September. The maturity of the grapes was excellent and the sugar content was perfectly balanced. The grapes were in perfect health and remained so, through to September 30th, despite some rain at the end of the month. The Merlot berries were of a good size, while the very small Cabernet Sauvignon berries increased the concentration of the wines.

Tasting

The nose, pure and precise, quickly opens with aeration, offering a beautiful range of black and red fruit aromas.

A beautiful volume on the palate, unfurls gently and finishes with a persistent aromatic freshness.

The structure, slightly tight at first, quickly melts with aeration. The tasting ends with a fine, elegant finish.

- December 6th, 2023 -

Bottling

July 4th, 2022

Blending

57% Cabernet Sauvignon

36% Merlot

5,5% Cabernet Franc

1,5% Petit Verdot

- 13% vol. -

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