

Château Branaire-Ducru

GRAND CRU CLASSÉ EN 1855
SAINT-JULIEN

Une signature maison

Millésime 2019 : le surréalisme du ciel.

Avec une fin d'hiver douce, le débourrement de la vigne est précoce et homogène. Au printemps, le temps est frais et humide, la pousse de la vigne est lente. Les conditions ne sont pas optimales pour la floraison : certaines parcelles montrent une légère coulure. Dès le début de l'été, la situation change totalement. Avec des températures supérieures aux moyennes, la vigne rattrape le retard du printemps, la synthèse des tanins dans les baies est accélérée.

Tout l'été, un stress hydrique marqué se met en place. Il s'accroît jusqu'aux vendanges, très favorable à une parfaite maturation des composés phénoliques des baies. Le niveau de contrainte hydrique cumulé est comparable à celui atteint en 2009, un peu inférieur à celui de 2010, 2016 ou 2018.

Les vendanges commencent le 19 septembre avec les merlots très précoces, qui se montrent riches et concentrés, mais avec une belle acidité. Autour du 22 septembre, les pluies qui tombent sont favorables à la poursuite de l'affinement des tanins et limitent les concentrations en sucres excessives que l'on aurait pu craindre en leur absence.

La récolte s'achève le 9 octobre avec plusieurs interruptions, favorables à la maturation de toutes les parcelles, avant que des précipitations ne s'installent pour une longue période. Les raisins les plus tardifs sont rentrés dans un état sanitaire parfait.

Dégustation en primeur :

La robe montre une couleur dense et profonde. Le nez, déjà expressif, développe une palette complexe de fruits noirs et rouges d'une grande pureté. En bouche, l'attaque très ronde ouvre sur un ensemble d'une belle densité, mais la structure reste tout en finesse et en élégance. Elle est portée par une belle acidité, qui accompagne le vin sur une grande longueur.

En primeur tasting:

Rich, intense colour. An expressive nose, a sophisticated combination of pure black and red fruits. The palate is wonderfully smooth with powerful intensity, maintaining its fineness and elegance. A beautiful acidity, propelling the wine on a long finish.

Assemblage/Blending

56% Cabernet Sauvignon

35% Merlot

4% Petit Verdot

5% Cabernet Franc

2019 Vintage: the surrealism of the weather.

Following a mild Winter, an early and uniform budburst appeared across the vines. In Spring, the weather was cool and damp and the vine growth slow. Conditions were not optimal for flowering: some plots showed slight coulure. From the beginning of the Summer, the situation changed completely. With above-average temperatures, the vines made up for the delay in Spring, and the synthesis of the tannins in the grapes began to accelerate.

Throughout the Summer, significant hydric stress set in, which intensified all the way up to the harvest, producing perfect ripening of the phenolic compounds in the berries. The total level of hydric stress is comparable to that seen in 2009 and only slightly lower than in 2010, 2016 or 2018.

The harvest began on September 19th with the very early Merlot, rich and concentrated, with good acidity. Around September 22nd, rainfall aided the refinement of the tannins and limited the potential danger of excessive sugar concentration.

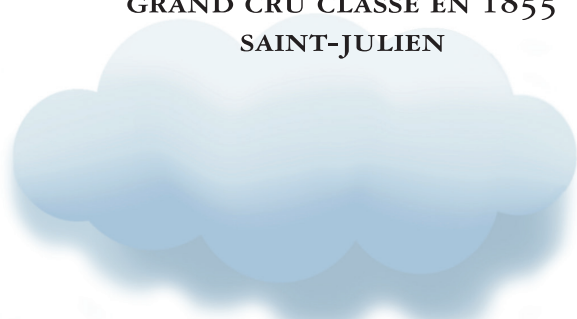
The harvest ended on October 9th following several breaks, to ensure ripening across all the plots, before rainfall set in for a long period. The late ripening grapes were harvested in perfect condition.





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“... purity in the fruit... just great.”

The wine cellar insider / Jeff Leve - **94/96** - June 2020
Tobacco, mocha, cassis, blackberry and flowers are what you initially notice. This is as sensuous, medium/full-bodied, silky, fresh and pure wine exuding sweet, ripe, black plums, juicy blackberry and cassis from start to finish. The lift in the endnote gives you ample time to enjoy all the purity in the fruit, which is just great.

“This is just marvellous, ...”

Winedoctor / Chris Kissack - **94/96** - June 2020

Another brilliant hue, crimson-black with great intensity and a concentrated rim. The nose is just incredible, all creamed black cherry and sweetly intense blackcurrant, with subtle threads of dark and savoury fruit, the entirety nothing short of captivating. It is richly endowed with fruit cream on the palate, violets and plums, blackcurrants and black olives, with a salty energy and a fabulous grip of ripe tannins. This is just marvellous, perfectly judged, with texture, primary fruit, structure and energy all in balance, leading into a long, gripped, shimmering finish. This is one wine I would certainly not be disappointed to have in the cellar.

“Juicy, appetising ...”

JancisRobinson.com / James Lawther - **16.5** - June 2020

Juicy, appetising and very aromatic. Almost primary in the definition of the aromas. Lithe and fresh on the palate, the tannins firm but not aggressive.

“Exciting !”

Robert Parker / Lisa Perrotti-Brown - **93/95+** - July 2020

Sporting a deep garnet-purple color, the 2019 Branaire-Ducru starts off a little broody, with woodsmoke and graphite-inspired scents giving way to an emerging core of warm cassis, mulberries and fruitcake plus touches of mocha, rose petals and bouquet garni. Medium-bodied, the palate reveals surprising energy with bags of perfumed black fruits juxtaposed by compelling tension and a fine-grained texture, beautifully supporting the tightly knit layers, finishing on a lingering mineral note. If the bottled wine delivers on this promise, I foresee a wonderfully poised, nuanced Branaire-Ducru of the sophistication and caliber that has not been seen for quite some time. Exciting !

« D'une longueur infinie »

Le Figaro - **17** - Juin 2020

D'une longueur infinie, le cru est pourvu d'une superbe complexité aromatique, de finesse, de rondeur, de tension et d'élégance.

“... seriously impressive classically styled,”

Vinous / Neal Martin - **94/96** - June 2020

It has plenty of dark berry fruit on the nose mixed with smoke, tobacco and undergrowth scents - just classic Saint-Julien. The palate is medium-bodied with a tangy saline entry, fresh and defined by the crisp tannins. Whereas the first samples lacked a bit of cohesion, this is more focused and detailed with a seriously impressive classically styled, graphite tinged finish. Result? Best Branaire I've tasted in barrel. Kudos to François-Xavier Maroteaux and his team.

“elegant and well-built”

Vertdevin - **94/95** - June 2020

The nose is elegant, powerful, racy and offers a finesse of the grain, harmony, a fine complexity as well as sense of the place/terroir. It reveals notes of wild blackberry, wild strawberry, small notes of small ripe black wild fruits associated with small touches of violet, lily/tulip, crushed small cherries as well as fine hints of muscade, sweet spices and very discreet hints of vanilla/caramel (in the background). The palate is fruity, well-balanced and offers a good definition, juiciness, a fine acidulous frame, a good definition as well as gourmandize, a small tension, a fine freshness and a small fat. On the palate this wine expresses notes of juicy wild blackberry, crushed small cherry, small notes of wild raspberry associated with small touches of pulpy cassis, small black fruits, violet, lily as well as fine hints of sweet almond/sweet spices. Tannins are elegant and well-built.

« Un Branaire-Ducru qui fera date »

Anthocyanes - **95/97** - Juin 2020

Très beau nez de cerise noire, de fruits frais, de fleurs avec une touche violette et iris. Bouche ronde et charnue, très belle tension en milieu de bouche, aucune austérité médocaine pour un vin plein, délié, racé et très élégant. Les tanins sont parfaitement intégrés. Un Branaire-Ducru qui fera date. À garder un minimum de 10 ans et jusqu'à 40 ans.

“It reminds me of the 2009”

Jeb Dunnuck - **94/96** - June 2020

Beautiful blue fruits, tobacco, damp earth, and floral notes all emerge from the 2019 Château Branaire-Ducru. It's medium to full-bodied, flawlessly balanced, has silky tannins, and shows the quality of the vintage perfectly. A blend of 56% Cabernet Sauvignon, 35% Merlot, and the rest Petit Verdot and Cabernet Franc, it will benefit from 4-6 years of bottle age and cruise for two decades or more. It reminds me of the 2009.

“Impressive”

JamesSuckling.com - **95/96** - June 2020

Dark-berry and blue-fruit character to the firm, chewy tannins that are polished and solid. Medium to full body. Wood and walnut undertones now. Impressive.

“Marvellous nose...”

Tastetainment / Markus Del Monego - **95** - June 2020

Dark purple colour with violet hue and black core. Marvellous nose with fine-spun aroma reminiscent of blackcurrants, dark stone fruit, dark chocolate and hints of vanilla, almost flowery hints in the background. On the palate quite classic in style yet well concentrated with a lot of freshness, ripe tannins and excellent length.

“This is for long-term aging.”

Wine Enthusiast - **94/96** - June 2020

This is a richly perfumed wine that has bold tannins and dense black fruits. There is a fine line of juicy acidity cutting through all the richness to lend freshness against all the concentration. This is for long-term aging.

« Fidèle à Branaire... »

Terre de Vins - **96/97** - Juin 2020

Une très belle densité et un beau brillant à l'œil qui se confirment au nez avec des arômes croquants, riches, onctueux. L'attaque est très concentrée. Fidèle à Branaire, on cherche la tension, la longueur, ce vin qui s'étire avec des arômes de cerises, mais la cœur de pigeon acidulée et non la bigarreau.

“... the 2019 Branaire is one sexy wine.”

Antonio Galloni - **94/96** - June 2020

The 2019 Branaire-Ducru dazzles from start to finish. All the Branaire signatures - rose petal, lavender, red and purplish fruit - are present, but they are kicked up a few notches, with all of the radiance of the year on full display. Soft, plush and so alluring, the 2019 Branaire is one sexy wine. Impressive. Tasted two times.

“... l'une des meilleures affaires du millésime”

La Revue du Vin de France / Olivier Poels - **94/96** - Juin 2020

Voici probablement l'une des meilleures affaires du millésime. Le cru propose un 2019 absolument délicieux, parsemé de notes juteuses de fruits rouges et doté d'un grain de tanin particulièrement fin. Un des meilleurs Branaire-Ducru dégustés en primeur.

Château Branaire-Ducru

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