Wijnfiche

Château Branaire Ducru - 4e G.C.C. | St. Julien France (SAINT-JULIEN) — 2018

Vinification

In the cellar, the wine is aged to reach its purest expression. The transformation of grape juice into wine is accomplished slowly as it becomes finer, clearer and purer. The wine is aged in oak barrels where it matures for at least eighteen months. The barrels are made from timber selected in the best French forests. 60% of them are renewed every year

Taste

The nose, which is very expressive, shows a nice complexity of ripe fruit, well balanced by fresher notes. The intensity of the bouquet develops with aeration and the oak is well integrated. The fi rst impression on the palate is one of silky roundness with impressive volume, overlaying extremely fine tannins. The wine develops slowly and gradually on the palate, following its logical path to a voluptuous mid-palate with beautiful density: always refined – never overpowering. The aromatic complexity, and delicious acidity are omni-present with a lovely long-lasting fruit fi nish ensuring freshness and lift.

Food pairing

Poultry - guineafowl | Partridge | Lambscarré | Entrecote - grilled

General information

Type: Red wine
Grape varieties: Cabernet Sauvignon (58%), Merlot (33%), Petit Verdot (5%)
Viticulture: Traditional
Storage (years): > 10
Serving temperature: 16-18 °C
Taste profile: Complex with firm tannins

