Wijnfiche

Château Branaire Ducru - G.C.C. | St. Julien
France (SAINT-JULIEN) — 2020

Taste

The wine has a deep, intense colour. The expressive nose offers a complex palette of pure black and red fruits. On the palate, the attack is round and rich, with a refined, elegant structure. The vibrant acidity adds freshness and tension, leading to a long and pleasant finish.

Food pairing

Poultry - guineafowl | Partridge | Lambscarré | Entrecote | Lamb - Steak

General information

Type: Red wine
Grape varieties: Cabernet Sauvignon (58%), Merlot (32%), Petit Verdot (7%), Cabernet Franc (3%)
Viticulture: Traditional
Storage (years): > 10
Serving temperature: 16-18 °C
Taste profile: Complex with firm tannins

