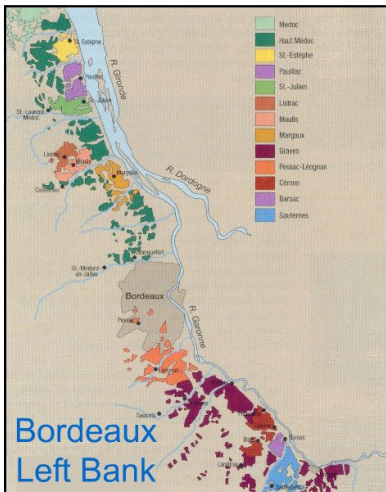


CHÂTEAU BRANAIRE DUCRU

ST. JULIEN



Chateau Branaire Ducru's history dates back to before 1680 as part of the massive Beychevelle estate. Patrick Maroteaux bought Branaire Ducru in 1988 who focused much of his efforts on extensive work in the vineyards and the cellars. He began reducing the yields, increased the size of their vineyards by 10 hectares and modernized winemaking techniques. Patrick Maroteaux was one of the first producers in the Left Bank to being filling his tanks entirely by gravity.

The 60 hectare vineyard is planted to 65% Cabernet-Sauvignon, 28% Merlot, 4% Cabernet Franc and 3% Petit Verdot. On average, the vines are close to 35 years of age. But the oldest vines date back close to 90 years of age. The vineyard is planted to a vine density that ranges from 6,700 to 10,000 vines per hectare.

The terroir is deep gravel with clay soils. The peak elevation reaches up to 14 meters. The best terroir is located near the chateau, closest to the Gironde river. They also have blocks further inland, with a small section of vines placed close to Lagrange and Talbot.

Fermentation takes place in 28 temperature controlled, stainless steel tanks which vary in size. Alcoholic fermentation takes place at temperatures between 26 to 28 degrees Celsius. The average length of maceration lasts about 21 days. Malolactic fermentation takes place in tank. The press wine is aged separately. The wine is aged in 60 to 65% new, French oak barrels for between 16-20 months.

Annual production is just over 25,000 cases of Branaire Ducru.

There is a second wine, **DULUC DE BRANAIRE DUCRU**.

The estate also owns 3.5 hectares of vines in the Haut Medoc. The wine is made by the same team that produces Branaire Ducru and sold under label **HAUT MEDOC DE BRANAIRE DUCRU**.



"The more you know about wine, the more you'll want to know about us."

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