In 1725 Marie Braneyre, the only daughter of the founder of Branaire-Ducru, married Pierre du Luc, a Bordeaux bourgeois and royal official in the reign of Louis 15th. The family of Pierre du Luc, the second owner, kept possession of the estate for two centuries.

Duluc de Branaire-Ducru is above all a Medoc wine, which derives the profound characteristics of its aromas from a blend of 65% cabernet sauvignon, 32% merlot, 2% petit verdot, 1% cabernet franc.

La Revue du Vin de France November 2012

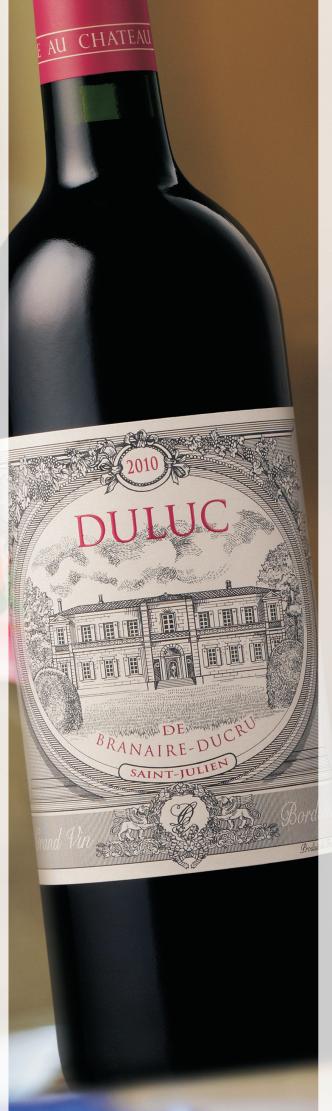
Score: 16/20

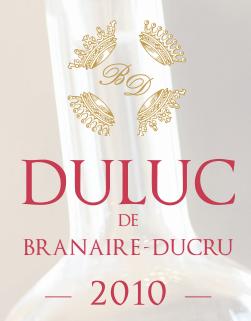
Nicely made, balanced and flavoursome on the palate, well framed by sophisticated, fine tannins. Very nice overall.

Wine Spectator James Wolesworth 2013 Score: 91 points

Shows a little flash, with roasted mesquite and apple wood notes plating off each other, followed by a velvety core of plum sauce, currant confiture and Black Mission fig fruit. The sleek finish lets the fruit play out.

Best from 2014 through 2025.





Château Branaire-Ducru's second ambition

At Branaire-Ducru, both our wines are made to express a distinctive "home style". Branaire-Ducru is our main wine and Duluc de Branaire-Ducru is the second wine of the estate.

The fruit with the greatest potential is generally used to make the main wine. The rest, including the grapes produced by our young vines, is vinified with the same careful attention to detail in order to craft the special personality of Duluc de Branaire-Ducru.

The favourable weather we enjoyed in the 2010 growing season provided ideal conditions in which to express a multi-layered Duluc de Branaire-Ducru, which is rich and sophisticated, and superbly classical.

The nose features spicy fruit and is beautifully ripe. It develops depth on the palate with lovely fine tannins. It is precisely crafted and dense, and is delightfully fresh.

The elegance of Duluc de Branaire-Ducru makes it almost ready to drink today.

For the next 15 to 20 years, it will perfectly accompany poultry, white meats, grilled red meats and mild cheeses.

Patrick MAROTEAUX

(February 2014)

