



Château Branaire-Ducru 2025

AOC Saint-Julien, Quatrième Grand Cru Classé, Bordeaux, France

PRESENTATION

Château Branaire-Ducru is part of the group of 61 prestigious châteaux elected in the classification of the Grands Crus of 1855. It is known by fine wine enthusiasts for the consistency and elegance of the deep character of the wine.

THE VINTAGE

The 2025 vintage benefited from both the richness and maturity conferred by hot and very dry conditions throughout the summer, as well as the balance provided by rains that limited alcohol richness (13% vol in the end) and significantly contributed to the refinement of the tannins.

TERROIR

The Branaire-Ducru vineyard is made up of several distinct plots, but whose terroir remains homogeneous on a very beautiful ridge of Beychevelle. The soil is mainly composed of quaternary gravelly-siliceous alluvium, resting on an alios base. The average age of the vineyard is 35 years. The grape varieties planted at Château Branaire-Ducru are 70% Cabernet Sauvignon, 22% Merlot, 4% each of Petit Verdot and Cabernet Franc. The planting density is 8,000 vines/ha for a yield of 40hl/ha. Harvesting is done by hand with strict sorting in the vineyard and on tables. The farming method is conventional.

WINEMAKING

Filling of the tanks entirely by gravity with a mobile tank of 75 stainless steel tanks, thermoregulated, allowing to vinify all the plots separately Fermentation temperature: 25-27 °C Maceration duration: 3-4 weeks depending on the vintage Blending of the wines at the beginning of aging, at the latest in February following the harvest.

AGEING

Aging in French oak barrels for 16 to 20 months, with 60 to 65 new woods. Fine woods selected from several French forests for the quality of their aromas and tannins. Low wood toasting, respecting the character and fruit of the wines. Traditional racking of the barrels, protected from air.

VARIETALS

Cabernet-sauvignon 62%, Merlot 26%, Petit verdot 6%, Cabernet franc 6%

TECHNICAL DATA

Surface area of the vineyard: 60.00 ha
Yield: 33 hL/ha
Age of vines: 35 years old

TASTING

2025 promises to be a great vintage, already accessible for tasting, very expressive in its intense aromatic complexity, harmony and smoothness, yet with beautiful density.

REVIEWS AND AWARDS

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95
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