



CHÂTEAU BRANAIRE-DUCRU

- 2023 VINTAGE -

CLIMATOLOGY

A rainy winter replenished the soil's water reserves, which was invaluable for the vine's healthy development.

At the end of March, with high temperatures, the soil quickly warmed up: the bud burst was rapid and uniform growth ensued.

However, the hot, humid conditions were dangerously conducive to black rot and mildew.

Flowering was good, with strong bud fertility.

Early summer was free of any climatic excesses. Veraison was early and rapid.

After a gloomy start to August, the weather changed completely. Two heatwaves occurred in succession, one from August 18th to 24th and then from September 4th to 7th.

Given the lack of water, high temperatures promoted tannin ripening and concentration.

Early **harvesting** began on **September 12th**. With no excess sugars, the maturity of the berries was very good.

In mid-September, rainfall slowed the pace of the harvest, which then lasted **until October 4th**. We picked the late-ripening plots in excellent health, with perfectly ripe tannins.

The estate's average **yield of 53 hl/ha** was very satisfactory, thanks to good bud fertility, the absence of coulure and perfect berry ripeness.

HARVEST

TASTING

At the start of ageing, the wine offers a very expressive nose of well-ripened fruit, combined with spicier notes and a lovely touch of freshness.

The palate is very round, with soft, silky tannins. The long finish is very elegant.



2023 BLENDING

61% Cabernet Sauvignon

30% Merlot

5,5% Cabernet Franc

3,5% Petit Verdot

13,1% vol.

pH 3,63

After a particularly opulent 2022 vintage, 2023 offers us a wine full of balance and finesse, certainly more classic but with gorgeous depth. It is made up of a fine structure of tannins by virtue of the excellent late summer and early autumn weather conditions.