



CHÂTEAU BRANAIRE-DUCRU

GRAND CRU CLASSÉ EN 1855

SAINT-JULIEN

PRESS KIT



# SUMMARY

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# “L’ESPRIT MAISON”

Jean-Baptiste BRANEYRE, the first owner of the estate in 1680, had already seen the potential of the superb gravelly terroirs located just a stone's throw from the Gironde estuary, which the 1855 classification confirmed by consecrating the Château Fourth Grand Cru Classé.

In 1988, Patrick Maroteaux and his family saw the untapped potential of this sleeping beauty and decided to write a new page in the history of the estate by acquiring Château Branaire-Ducru. The spirit of the Branaire-Ducru wines was very quickly defined: a high standard of quality and wines bearing the “House Signature”, defined around three pillars: fruit, freshness and elegance.

This was the beginning of extensive transformations and work on all the elements that determine the creation of a great wine: the vineyard, the vat room, the cellars, but also the home, the primary face of a château.

At the same time, Duluc de Branaire-Ducru was born. Made from younger vines, Branaire-Ducru's little brother bears the “House Signature”, accessible in its youth and already giving a lot of pleasure.

Patrick Maroteaux has also been an ambassador for Bordeaux and Branaire-Ducru, heading the Union des Grands Crus de Bordeaux from 2000 to 2008, and president of the Saint-Julien appellation from 2004 to 2017.

In 2015, Patrick Maroteaux asked his son François-Xavier, graduated of the University of Paris Dauphine in the midst of a career in finance in Paris, to join him. François-Xavier changed his life and moved with his family to Bordeaux. He took over the reins of the estate in 2017 and the head of the Saint-Julien appellation, after his father. He relies on the experience and know-how of the oenologist director Jean-Dominique Videau, who gives François-Xavier the benefit of the motivation of his young team, committed to the quality of the wines and the preservation of the Saint-Julien terroir.

Recognised by the critics for its consistency vintage after vintage, Château Branaire-Ducru ranks among the greatest wines of Bordeaux. A wine with a universal language, Branaire-Ducru delights the palate, bringing pleasure and emotion to wine lovers all over the world.

Photo Episode II





# “L’ESPRIT MAISON”

## A « HOUSE SIGNATURE »

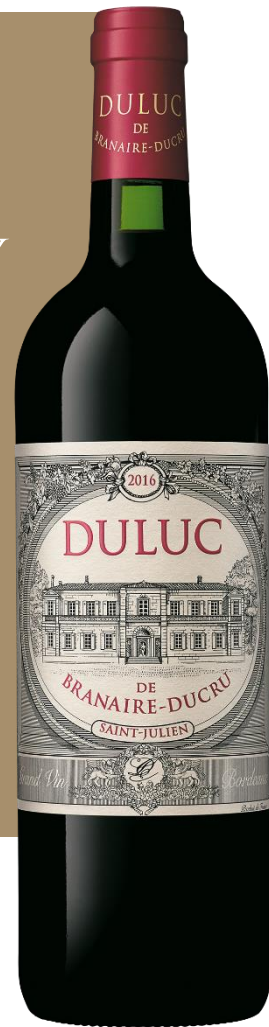
- A constant definition across the vintages: fruit, freshness and elegance
- Accessibility in its youth (3-5 years) and great ageing potential (30 years and more)
- Quality recognised by the critics in a homogeneous way and globally superior to its classification
- The little brother, Duluc de Branaire-Ducru, is produced from younger vines, with the same House Signature and the same high standards



- A successive passion of four great families over several generations, from 1680 with Jean-Baptiste Braneyre, to our days with François-Xavier Maroteaux
- Long-term family management: marketing, management and promotion are carried out by François-Xavier Maroteaux, who manages the Château on behalf of his family
- A collective commitment at the interprofessional level: various mandates for François-Xavier Maroteaux (UGCB, ODG Saint-Julien, CIVB, FGVB, Commanderie du Bontemps)
- A young and committed team led by Jean-Dominique Videau since 2002, dedicated to the quality of the wines
- A pioneering spirit: in 1991, one of the first modern gravity-fed vats in Bordeaux. In 2022, the vat room was transformed to accommodate 75 vinification vats allowing precise parcel-based vinification
- Zhou Botong: a Chinese name in line with the House Signature

周伯通

## A RICH FAMILY HISTORY



## ANCHORED TO THE LAND

- A wine representative of the Saint-Julien style
- Over 60 hectares, a great diversity of terroirs brings complexity and depth to the blend
- Respect for the terroir: member of the Bordeaux Wine Environmental Management System (since 2014), ISO 14001 international standard (since 2020), High Environmental Value (level 3 since 2017), "Bordeaux cultivons demain" CSR label (level 1 in 2022)



# TECHNICAL NOTES

|                                 |   |                    |
|---------------------------------|---|--------------------|
| Owner                           | Family group, owners since 1988, chaired and managed by François-Xavier Maroteaux   |                    |
| Director                        | Jean-Dominique Videau   |                    |
| Vineyard area                   | 60 hectares   |                    |
| Soils                           | Deep quaternary gravel on clay  |                    |
| Grape variety                   | 65%   | Cabernet-Sauvignon |
|                                 | 28%   | Merlot             |
|                                 | 4%  | Petit-Verdot       |
|                                 | 3%  | Cabernet-Franc     |
| Average age of the vineyard     | 35 years  |                    |
| Rootstocks                      | 101/14, 3309, Riparia-Gloire  |                    |
| Number of plants per hectare    | 6 700 and 10 000  |                    |
| Soils maintenance               | Traditional ploughing or grassing, depending on the soil and the behaviour of the vine.<br>Trellising and vineyard management adapted to each density and type of soil. |                    |
| Planting the vineyard           | Mainly with plants from massal selections made on the Château's old vines.  |                    |
| Vineyard management             | Sustainable   |                    |
| Certification                   | HVE 3<br>ISO 14001<br>CSR "Bordeaux Cultivons Demain" — Level 1   |                    |
| Consultant oenologist           | Éric Boissenot  |                    |
| Average total annual production | 300 000 bottles   |                    |
| Second wine                     | Duluc de Branaire-Ducru   |                    |
| Other wines                     | Haut Médoc de Branaire-Ducru  |                    |
| Commercialisation               | Exclusively by the Bordeaux trade   |                    |





# HARVEST

Manual harvesting on the entire vineyard.  
Harvest dates are determined by phenolic analysis and tasting of the grapes.

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## VINIFICATION

- 🍇 A new vat house is operational since the 2022 vintage
- 🍇 Filling of the vats entirely by gravity with a mobile vat
- 🍇 75 stainless steel vats, thermo-regulated, allowing all the plots to be vinified separately
- 🍇 Fermentation temperature: 25-27 °C
- 🍇 Maceration time: 3 - 4 weeks according to the vintage
- 🍇 Blending of the wines at the beginning of the maturing process, at the latest in February following the harvest

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## MATURATION



Aged in French oak barrels for 16 to 20 months, with 60 to 65% new wood. Fine wood selected from several French forests for the quality of their aromas and tannins.

Low toasting of the wood, respecting the character and fruit of the wines.

Traditional racking of the barrels, in the open, protected from the air.

Fining in barrels with egg whites.

Everything is done, during the vinification and maturation, to best express the potential of the grapes and thus the terroir, in a wine where fruit and aromatic complexity go hand in hand with richness and balance, without over-extraction or heaviness.



# OUR COMMITMENTS

The decisions taken here have always been motivated by the need to protect the exceptional terroir on which the estate is located. We are aware of the impact of our production on the environment, which is why we are committed to the Bordeaux Wine Environmental Management System, based on the international ISO 14001 standard. The estate has been certified since 2020. The property has also been classified "High Environmental Value" (HVE) level 3 since 2017. The Château has also been certified BeeFriendly since 2021, the label for growers committed to a virtuous environmental approach for the protection of bees and pollinators.



## HIGH ENVIRONMENTAL VALUE CERTIFICATION:

Performance indicators relating to biodiversity, fertilisation and phytosanitary strategy



## ISO 14001 CERTIFICATION:

Controlling the environmental impact of the company's activities



## BEEFRIENDLY CERTIFICATION

Changes in agricultural practices to combat the disappearance of bees (reorganisation of the phytosanitary strategy), preservation of biodiversity (planting of hedges, grassing) and partnership with local beekeepers.

Continuously improving, Château Branaire-Ducru acts as a responsible player in the protection of the environment, and implements a CSR approach, integrating the social and environmental dimensions into its economic strategy. It obtained the CSR label "Bordeaux Cultivons Demain" (level 1) in 2022.

To implement the policy of continuous improvement, François-Xavier Maroteaux and his team have defined two major directions of focus with related objectives:

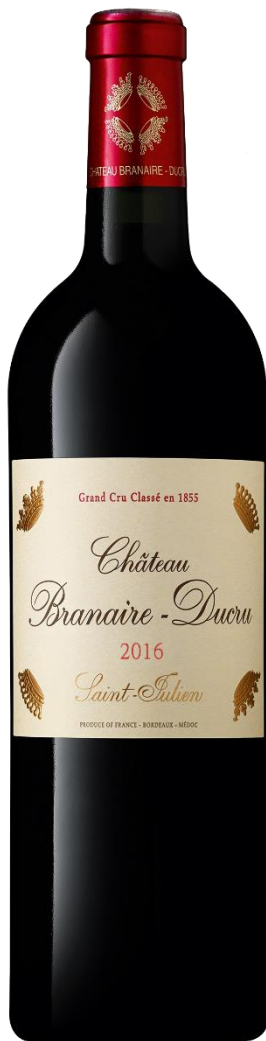
- 1: responsible behaviour in relation to local residents, staff and the environment
  - Implementation of an agro-ecology plan to encourage biodiversity in the vineyard (planting of hedges, plant cover)
  - Reduction of resource consumption: water, energy and raw materials
  - Management of vineyard and winegrowing effluents
  - Management of pollution risks: confined treatment, sexual confusion, etc.
  - Sorting of waste and routing it to the appropriate channels
  - Maximum use of biocontrol products and products compatible with organic farming
  - Working the soil: traditional ploughing or grassing (no herbicides)
- 2: listening and integrating the requirements of our stakeholders into our approach
  - Listening to stakeholders' expectations and needs
  - Employee survey on well-being at work
  - Creation of a position in charge of CSR policy within the property



# CHÂTEAU BRANAIRE-DUCRU

- A family-run Fourth Classified Growth in 1855
- A consistent and critically acclaimed "House Signature"
- A wine representative of the Saint-Julien style

The original Grand Cru of the Château. The work of a successive passion of several families over several generations.



## ORIGIN

Jean-Baptiste Braneyre, the founder of the estate in 1680, saw the potential of the superb gravelly terroirs near the Gironde estuary, confirmed by the 1855 Classification. From 1988 to 2017, Patrick Maroteaux woke up this sleeping beauty. Since then, François-Xavier, his son, has continued the family story. Marketing En Primeurs by the Bordeaux trade.



## TERROIR

Grape variety: 65% Cabernet Sauvignon, 28% Merlot, 4% Petit Verdot and 3% Cabernet Franc  
Average age of the vineyard: 35 years  
Vineyard area: 60 hectares  
Soil: deep quaternary gravel on clay



## HARVEST

Manual harvest



## VINIFICATION

75 stainless steel vats, filled by gravity, insulated and allowing a precise plot-by-plot vinification. Fermentation temperature: 25-27°C. Maceration time: 3 - 4 weeks, adapted to each quality of harvest. Every effort is made to express the terroir without over-extraction or heaviness.



## MATURATION

Ageing in barrels: 16 to 18 months, with 60 to 65% of new wood. Fine grain selected from several French forests for the quality of their aromas and tannins. Low toasting of the wood to respect the character and fruit of the wines.



## WINE STYLE

Each vintage of Branaire-Ducru embodies the "House Signature" : pure, expressive fruit, fine tannins and balanced freshness, with exceptional depth, density and refinement.



## TASTING ADVICE

To be enjoyed from 5 to 8 years after production. Can be kept for 30 years or more depending on the vintage. Château Branaire-Ducru reveals itself in daring pairings that will allow to explore the multiple facets of the personality of this pleasure wine.

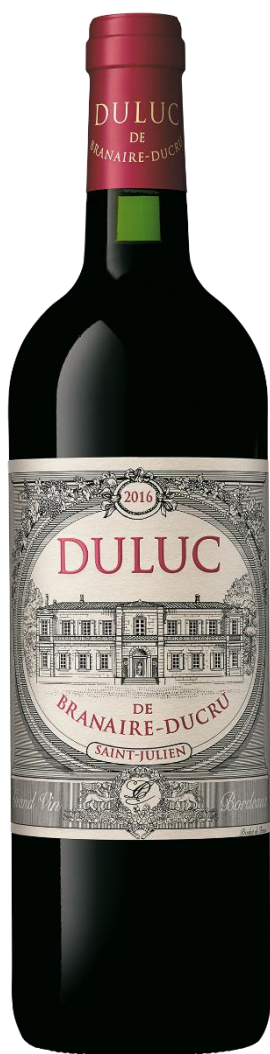




# DULUC DE BRANAIRE-DUCRU

- A first discovery of Branaire-Ducru wines
- A little brother with the same family resemblance
- Accessibility in its youth, already a source of pleasure

The younger brother of Branaire-Ducru, Duluc de Branaire-Ducru is made with the same care and the same “House Signature” as his older brother.



## TASTING ADVICE

To be enjoyed from 3 to 5 years after production. Can be kept for up to 30 years. Duluc de Branaire-Ducru reveals itself in daring pairings that will allow to explore the multiple facets of the personality of this pleasure wine.



## ORIGIN

Launched in 1988 by Patrick Maroteaux, Duluc refers to the family who built the chateau in 1824 and the reputation of the wines at the time of the 1855 Classification. Marketed three years after the harvest by the Bordeaux trade.



## TERROIR

Grape varieties: 65% Cabernet Sauvignon, 28% Merlot, 4% Petit Verdot and 3% Cabernet Franc  
Average age of the vineyard: 35 years  
Vineyard area: 60 hectares  
Soil: deep quaternary gravel on clay



## HARVEST

Manual harvest



## VINIFICATION

75 stainless steel vats, filled by gravity, insulated and allowing a precise plot-by-plot vinification. Fermentation temperature: 25-27°C. Maceration time: 3 - 4 weeks, adapted to each quality of harvest. Every effort is made to express the terroir without over-extraction or heaviness.



## MATURATION

Duluc de Branaire-Ducru is aged in French oak barrels for 12 months, with a proportion of 20% new wood to keep all the fruit in the wine.



## BLENDING

During the blending tastings, Branaire-Ducru and Duluc de Branaire-Ducru are built in parallel, so that each of them, year after year, keeps its own typicity and authenticity. The two wines are brothers and have their own personality.

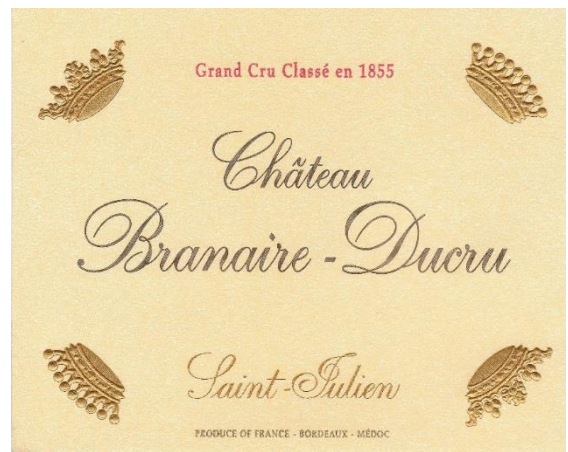


## WINE STYLE

Duluc de Branaire-Ducru offers an expression of fruit, freshness and elegance, more playful and relaxed than its big brother. A wine accessible even in its youngest years, while also being a wine for ageing. An excellent way to discover the “House Signature”, representative of the Saint-Julien style.

# OUR LABELS

The crowns that adorn the bottles of Branaire-Ducru embody the history of the Château. A reminder of the historical origins of Branaire-Ducru, a family passion for wine and architecture that has been passed down through generations.

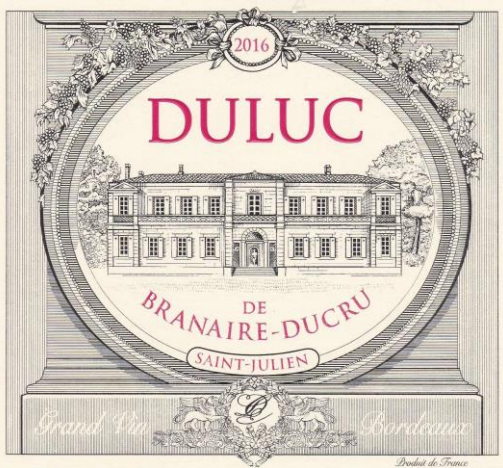


The marquisal crown, a circle mounted with four alternating fleurons and four trefoils, represents the family of the Marquis de Carbonnier de Marzac.

The count's crown, a circle with nine pearls, represents the families of the marquis's two daughters, who respectively married Count Imbart de la Tour and Count Périer de Larsan. The marquis and his two sons-in-law were the three owners of Branaire-Ducru at the end of the 19th century and the beginning of the 20th.



Photographs and printing by Imprimerie Berjon



The Duluc de Branaire-Ducru label also has its own history.

Duluc is the name of the family that owned the Château between the 18th and 19th centuries, the family that built the Château in 1824, and that made the reputation of Branaire-Ducru wines at the time of the 1855 Classification. The label of the Duluc de Branaire-Ducru wine represents the western facade of the Château, a mysterious face hidden from view which overlooks the French gardens.

Duluc de Branaire-Ducru, quite a symbol...



# ART OF LIVING



*"Branair-Ducru,  
a history written,  
intended for  
pleasure,  
dedicated to  
pleasure...  
So true is it that  
in the Médoc,  
pleasure is the  
supreme  
achievement of  
all efforts."*

Château Branair-Ducru is one of the few châteaux in the Médoc to be inhabited all year round. The Maroteaux family willingly opens the doors of the Château to receive their guests, allowing them to experience the French art of living, with elegantly decorated tables and refined food and wine pairings. This sense of hospitality and welcome, initiated by Patrick Maroteaux, is renewed with François-Xavier, his son, who now welcomes his guests in this beautiful Médoc setting.







CHÂTEAU BRANAIRE-DUCRU

TASTING NOTES



## TASTING NOTES

| MILLÉSIME | DATE     | NOTE   |
|-----------|----------|--------|
| 2021      | avr.-22  | 93-94+ |
| 2020      | mai-21   | 91-93+ |
| 2019      | févr.-22 | 95     |
|           | juil.-20 | 93-95+ |
| 2018      | mars-21  | 93     |
|           | avr.-19  | 92-94  |
| 2017      | mars-20  | 89     |
|           | avr.-18  | 88-90  |
| 2016      | août-22  | 94+    |
|           | avr.-17  | 92-94  |
| 2015      | févr.-18 | 90     |
|           | avr.-16  | 90-92  |
| 2014      | mars-17  | 89     |
|           | avr.-15  | 90-92  |
| 2013      | oct.-16  | 87     |
|           | août-14  | 90-92  |
| 2012      | avr.-15  | 90     |
|           | avr.-13  | 88-90  |
| 2011      | août-22  | 92+    |
|           | avr.-14  | 89     |
|           | avr.-12  | 91-93  |
| 2010      | mars-20  | 89     |
|           | févr.-13 | 94     |
|           | mai-11   | 93-95  |
| 2009      | mars-19  | 94+    |
|           | févr.-12 | 96     |
|           | avr.-10  | 92-95  |
| 2008      | mai-11   | 91     |
|           | avr.-09  | 91-93+ |
| 2007      | juin-17  | 88     |
|           | avr.-10  | 90     |
|           | avr.-08  | 90-92  |
| 2006      | mars-16  | 88     |
|           | févr.-09 | 90+    |
|           | avr.-07  | 92-94  |
| 2005      | juin-15  | 93     |
|           | avr.-08  | 95     |
|           | avr.-07  | 94-96  |
|           | avr.-06  | 94-96  |
| 2004      | juin-07  | 90     |
|           | juin-06  | 90-92  |
|           | juin-05  | 90-93  |
| 2003      | août-14  | 94     |
|           | avr.-06  | 95     |
|           | juin-05  | 91-94  |
|           | avr.-04  | 92-94  |
| 2002      | avr.-05  | 90     |
|           | oct.-03  | 90-92  |

□ William Kelley

■ Lisa Perrotti

■ Neal Martin

■ Robert Parker

| MILLÉSIME | DATE     | NOTE  |
|-----------|----------|-------|
| 2001      | juin-04  | 91    |
|           | avr.-03  | 90-92 |
|           | avr.-02  | 89-91 |
| 2000      | juin-10  | 94    |
|           | avr.-03  | 93    |
|           | févr.-02 | 92-94 |
|           | avr.-01  | 90-92 |
| 1999      | avr.-02  | 89    |
|           | avr.-01  | 88-90 |
|           | avr.-00  | 86-88 |
| 1998      | avr.-01  | 89    |
|           | avr.-00  | 87-89 |
|           | avr.-99  | 87-89 |
| 1997      | avr.-00  | 87    |
|           | avr.-99  | 86-87 |
|           | avr.-98  | 87-89 |
| 1996      | avr.-99  | 89    |
|           | avr.-98  | 90-92 |
|           | févr.-98 | 87-89 |
|           | janv.-98 | 87-88 |
| 1995      | févr.-98 | 90    |
|           | janv.-98 | 91    |
|           | févr.-97 | 90-91 |
| 1994      | avr.-96  | 90-92 |
|           | janv.-98 | 89    |
|           | févr.-97 | 89    |
|           | avr.-96  | 89-92 |
| 1993      | avr.-95  | 87-89 |
|           | janv.-98 | 84    |
|           | févr.-97 | 84    |
| 1992      | févr.-95 | 86-88 |
|           | janv.-98 | 82    |
|           | déc.-94  | 82    |
| 1991      | févr.-94 | 85-86 |
|           | janv.-98 | 85    |
|           | févr.-94 | 85    |
| 1990      | juin-09  | 89    |
|           | janv.-03 | 88    |
|           | janv.-98 | 88    |
|           | févr.-97 | 88    |
|           | févr.-93 | 88    |
| 1989      | juin-92  | 87-88 |
|           | janv.-13 | 90    |
|           | janv.-98 | 92    |
|           | févr.-97 | 92    |
|           | févr.-93 | 91    |
| 1988      | avr.-92  | 91    |
|           | janv.-98 | 81    |
| févr.-93  | 81       |       |

# Wine Spectator



## TASTING NOTES

| MILLÉSIME | DATE     | NOTE  | MILLÉSIME | DATE     | NOTE  |
|-----------|----------|-------|-----------|----------|-------|
| 2020      | mars-23  | 94    | 2004      | mars-07  | 88    |
|           | nov-22   | 94    |           | juin-05  | 89-92 |
| 2019      | janv.-22 | 94    | 2003      | mars-06  | 93    |
| 2018      | mars-21  | 94    | juin-04   | 89-92    |       |
|           | mars-19  | 94-97 | 2002      | mars-05  | 88    |
| 2017      | mars-20  | 92    | juin-03   | 85-88    |       |
|           | avr.-18  | 90-93 | 2001      | mars-04  | 90    |
| 2016      | mars-19  | 96    | 2002      | 92-95    |       |
|           | mai-17   | 94-97 | 2000      | janv.-16 | 92    |
| 2015      | mars-18  | 94    | mars-03   | 92       |       |
|           | juin-16  | 90-93 | 2001      | 92-95    |       |
| 2014      | mars-17  | 93    | 1999      | mars-02  | 87    |
|           | avr.-15  | 91-94 | 2000      | 85-88    |       |
| 2013      | mars-16  | 90    | 1998      | janv.-09 | 88    |
|           | juin-14  | 89-92 | janv.-01  | 86       |       |
| 2012      | mars-15  | 90    | 1999      | 85-88    |       |
|           | juin-13  | 90-93 | 1997      | janv.-00 | 86    |
| 2011      | mars-14  | 92    | 1996      | janv.-07 | 87    |
|           | juin-12  | 90-93 | janv.-99  | 89       |       |
| 2010      | mars-13  | 94    | 1995      | janv.-07 | 91    |
|           | juin-11  | 92-95 | sept.-98  | 89       |       |
| 2009      | mars-12  | 93    | 1994      | janv.-97 | 87    |
|           | juin-10  | 92-95 | 1993      | janv.-96 | 85    |
| 2008      | avr.-11  | 91    | 1991      | mars-94  | 80    |
|           | juin-09  | 88-91 | 1990      | mars-93  | 90    |
| 2007      | mars-09  | 88    | 1989      | mai-99   | 90    |
|           | juin-07  | 87-90 | mars-92   | 90       |       |
| 2006      | mars-09  | 90    | 1988      | 2009     | 87    |
|           | juin-07  | 89-92 | nov.-98   | 84       |       |
| 2005      | mars-08  | 92    |           |          |       |
|           | juin-06  | 92-95 |           |          |       |





## TASTING NOTES

| MILLÉSIME | DATE     | NOTE   | MILLÉSIME | DATE     | NOTE  | MILLÉSIME | DATE     | NOTE  |
|-----------|----------|--------|-----------|----------|-------|-----------|----------|-------|
| 2021      | mai-22   | 16     | 2011      | oct.-13  | 16,5  | 2006      | janv.-16 | 16    |
| 2020      | nov.-22  | 17     |           | avr.-13  | 16,5  |           | févr.-11 | 16,5+ |
|           | oct.-21  | 16,5++ |           | juil.-12 | 16    |           | janv.-10 | 16    |
|           | avr.-21  | 17     |           | mai-12   | 16    |           | nov.-08  | 16    |
| 2019      | janv.-23 | 16,5   |           | avr.-12  | 16    |           | oct.-07  | 16    |
|           | nov.-21  | 16+    | 2010      | févr.-20 | 17    |           | juil.-07 | 16    |
|           | oct.-21  | 16     |           | janv.-20 | 17    | 2005      | févr.-17 | 16,5  |
|           | juin-20  | 16,5   |           | nov.-14  | 16,5  |           | janv.-15 | 16,5  |
| 2018      | janv.-22 | 16,5   |           | janv.-14 | 17,5  |           | févr.-11 | 17,5  |
|           | oct.-21  | 16,5   |           | avr.-13  | 17,5  |           | févr.-09 | 17,5  |
|           | oct.-20  | 16,5   |           | nov.-12  | 17,5  |           | déc.-07  | 17    |
|           | mai-19   | 17     |           | mai-12   | 17    |           | avr.-06  | 17+   |
|           | mars-19  | 16,5   |           | mars-15  | 16,5  |           | avr.-06  | 17,5  |
| 2017      | sept.-21 | 16+    |           | mai-11   | 17,5  | 2004      | févr.-14 | 15,5  |
|           | oct.-19  | 16++   |           | févr.-11 | 17    |           | déc.-08  | 16-   |
|           | mai-19   | 16-    | 2009      | févr.-19 | 16,5  |           | oct.-06  | 16,5  |
|           | mai-18   | 16,5   |           | févr.-19 | 17    | 2003      | mars-13  | 15,5  |
|           | avr.-18  | 15,5   |           | avr.-13  | 17,5  |           | oct.-10  | 16    |
| 2016      | janv.-20 | 16,5   |           | janv.-13 | 17    |           | nov.-05  | 15,5  |
|           | sept.-19 | 17     |           | mai-12   | 17,5  |           | avr.-05  | 17    |
|           | mai-19   | 17     |           | mai-11   | 17-   | 2002      | mars-12  | 15,5  |
|           | oct.-18  | 17     |           | févr.-11 | 17    |           | oct.-09  | 16,5  |
|           | mai-18   | 17     |           | oct.-11  | 17,5  |           | nov-06   | 15    |
|           | avr.-17  | 17     |           | avr.-10  | 16,5+ |           | nov.-04  | 16,5  |
| 2015      | mai-19   | 16+    | 2008      | mars-18  | 16,5+ |           | avr.-03  | 15,5  |
|           | janv.-19 | 16,5   |           | févr.-18 | 16,5  | 2001      | mars-11  | 17    |
|           | mai-18   | 16,5   |           | juil.-12 | 16,5  |           | nov.-07  | 16?   |
|           | oct.-17  | 16,5   |           | mai-12   | 17    |           | janv.-07 | 15,5  |
|           | avr.-16  | 16,5   |           | févr.-12 | 16,5  |           | mars-04  | 16    |
| 2014      | févr.-18 | 16,5+  |           | mai-11   | 17    |           | mars-04  | 16    |
|           | oct.-16  | 17     |           | févr.-11 | 17,5  | 2000      | juin-10  | 17    |
|           | avr.-15  | 16+    |           | oct.-10  | 16,5  |           | mars-10  | 16,5  |
| 2013      | janv.-17 | 16     |           | mai-09   | 16,5  |           | janv.-05 | 17    |
|           | oct.-15  | 15,5   | 2007      | févr.-17 | 16    | 1999      | juin-09  | 15,5  |
|           | avr.-14  | 17,5   |           | mars-15  | 16,5  |           | janv.-04 | 15,5  |
| 2012      | févr.-22 | 16     |           | nov.-11  | 15,5  | 1996      | févr.-11 | 16,5  |
|           | sept.-19 | 16,5+  |           | mai-11   | 16    |           | sept.-06 | 16    |
|           | janv.-16 | 16     |           | févr.-11 | 16    | 1995      | oct.-05  | 15,5  |
|           | oct.-14  | 16,5   |           | oct.-09  | 16,5  |           | févr.-11 | 16,5  |
|           | avr.-13  | 17     |           | avr.-08  | 15    | 1982      | juil.-02 | 14,5  |
|           | avr.-13  | 17-    | 2006      | avr.-16  | 17    | 1981      | juin-14  | 16,5  |
| 2011      | oct.-21  | 16     |           |          |       |           |          |       |
|           | mai-19   | 16,5   |           |          |       |           |          |       |
|           | nov.-15  | 16     |           |          |       |           |          |       |
|           | janv.-15 | 15,5   |           |          |       |           |          |       |
|           | oct.-13  | 16,5   |           |          |       |           |          |       |

# Decanter



## TASTING NOTES

| MILLÉSIME | DATE            | NOTE                               | PRIX  |
|-----------|-----------------|------------------------------------|---|
| 2021      | mai-22          | 94                                 |   |
| 2020      | jan.-23         | 95                                 |   |
|           | mai-21          | 93                                 |   |
| 2019      | jan.-23         | 96                                 |   |
|           | mai-20          | 93                                 |   |
| 2018      | jan.-23         | 94                                 |   |
|           | jan.-21         | 92                                 |   |
|           | avr.-19         | 93                                 |   |
| 2017      | jan.-23         | 93                                 |   |
|           | nov.-19         | 91                                 |   |
| 2016      | jan.-23         | 95                                 |   |
|           | déc.-21         | 93                                 |   |
|           | juin-20         | 94                                 |   |
|           | déc.-18         | 94                                 |   |
|           | juil.-16        | 92                                 |   |
|           | avr.-17         | 94                                 |   |
| 2015      | jan.-23         | 94                                 |   |
|           | déc.-18         | 93                                 |   |
|           | nov.-17         | 93                                 |   |
|           | avr.-16         | 92                                 |    |
| 2014      | jan.-23         | 92                                 |   |
|           | déc.-18         | 92                                 |   |
|           | 2017<br>avr.-15 | 89 World Wine Awards Bronze<br>90+ |  |
| 2013      | jan.-23         | 90                                 |   |
|           | déc.-18         | 87                                 |   |
|           | nov.-16         | 90                                 |   |
|           | 2016<br>nov.-14 | 95 World Wine Awards Gold<br>88    |  |
|           | juin-14         | 90                                 |   |
| 2012      | janv.-23        | 92                                 |   |
|           | déc.-18         | 92                                 |   |
|           | 2015<br>juin-13 | World Wine Awards Silver<br>90     |   |
| 2011      | déc.-18         | 93                                 |   |
|           | juin-12         | 16,5                               |  |
| 2010      | janv.-23        | 95                                 |   |
|           | janv.-20        | 95                                 |   |
|           | déc.-18         | 94                                 |   |
|           | 2016<br>avr.-14 | 92<br>90                           |   |
|           | 2013<br>oct.-11 | Asia Wine Awards Gold<br>16,63     |   |
|           | avr.-11         | 17,5                               |   |
| 2009      | janv.-23        | 95                                 |   |
|           | févr.-19        | 93                                 |   |
|           | déc.-18         | 94                                 |  |
|           | déc.-12         | 91                                 |   |
|           | juin-10         | 17,5                               |   |
| 2008      | déc.-18         | 90                                 |   |
|           | juil.-13        | 93                                 |  |
|           | juin-09         | 16,5                               |   |
|           | déc.-11         | 16,63                              |   |
|           | 2011<br>juin-09 | World Wine Awards Bronze<br>16,5   |   |
|           | avr.-08         | 17                                 |   |
| 2006      | déc.-11         | 17,33                              |   |
|           | oct.-10         | World Wine Awards Bronze           |   |
|           | nov.-09         | 14,66                              |   |
| 2005      | déc.-18         | 95                                 |   |
|           | déc.-08         | ★★★★★ Decanter Award               |   |
| 2004      | nov.-14         | 15,25                              |   |
|           | juil.-11        | 15,5                               |   |
|           | nov.-07         | 16                                 |   |
| 2003      | avr.-04         | ★★★★★                              |   |
| 2002      | oct.-12         | 15                                 |   |
|           | avr.-05         | 16,25                              |   |
| 2001      | nov.-14         | 18,25                              |   |
|           | juil.-01        | ★★★★                               |   |
| 2000      | déc.-18         | 91                                 |   |
|           | nov.-10         | 16                                 |   |
|           | avr.-10         | 16                                 |   |
| 1996      | déc.-18         | 93                                 |   |



## TASTING NOTES

| MILLÉSIME | DATE    | NOTE      | MILLÉSIME | DATE    | NOTE    |
|-----------|---------|-----------|-----------|---------|---------|
| 2021      | mai-22  | 92-93     | 2005      | oct-14  | 17,5    |
| 2020      | avr-21  | 95-97     |           | juin-12 | 18      |
| 2019      | sept-22 | 96        |           | nov-08  | 18      |
|           | juin-20 | 94-96     | 2004      | nov-13  | 16,5    |
| 2018      | sept-21 | 94        |           | juin-05 | ★★★★    |
|           | nov-20  | 96        | 2003      | août-13 | 16,5    |
|           | avr-19  | 18-18,5   |           | oct-21  | 17      |
| 2017      | sept-20 | 17        |           | juin-04 | ★★★★    |
|           | août-19 | 17        | 2002      | juin-03 | ★★★★    |
|           | avr-18  | 16-16,5   | 2001      | déc-10  | 17      |
| 2016      | nov-19  | 18,5      |           | déc-10  | 17      |
|           | août-19 | 18,5      |           | sept-04 | ★★★★    |
|           | avr-17  | 17,5-18,5 |           | juin-02 | ★★★★    |
| 2015      | août-18 | 18        | 2000      | janv-10 | 17      |
|           | avr-16  | 17-18     |           | sept-03 | ★★★★    |
| 2014      | août-17 | 17        |           | juin-01 | ★★★★(*) |
|           | avr-15  | 17-17,5   | 1999      | juin-04 | 14      |
| 2013      | août-16 | 16        |           | juin-03 | 14      |
|           | avr-14  | 16,5-17   |           | nov-02  | ★★★★(*) |
| 2012      | sept-15 | 16,5      |           | juin-00 | ★★★     |
|           | mai-13  | 16-17     | 1998      | juin-04 | 14      |
| 2011      | août-14 | 17        |           | juin-03 | 14      |
|           | déc-22  | 16,5-17   |           | nov-01  | ★★★★    |
| 2010      | janv-20 | 17        | 1996      | nov-15  | 17      |
|           | sept-13 | 18        |           | janv-12 | 17,5    |
|           | nov-22  | 18-19     |           | oct-99  | ★★★★★   |
| 2009      | nov-18  | 18        | 1995      | oct-99  | ★★★★(*) |
|           | déc-22  | 18        | 1994      | oct-99  | ★★★★    |
|           | oct-22  | 17,5-18,5 | 1993      | oct-99  | ★★★(*)  |
| 2008      | nov-17  | 17,5      | 1992      | oct-99  | ★★★     |
|           | juin-12 | 17,5      | 1991      | oct-99  | ★★★     |
|           | sept-11 | 17        | 1990      | déc-21  | 17      |
|           | mai-09  | 15-16     |           | oct-99  | ★★★★★   |
| 2007      | mai-08  | 16-17     | 1989      | oct-99  | ★★★★(*) |
| 2006      | nov-15  | 17        | 1988      | oct-99  | ★★★(*)  |
|           | sept-09 | 15,5      |           |         |         |
|           | sept-08 | 16        |           |         |         |
|           | juin-07 | 15,5-16,5 |           |         |         |





## TASTING NOTES

| MILLÉSIME | DATE     | NOTE  |
|-----------|----------|-------|
| 2021      | mai-22   | 94-95 |
| 2020      | janv.-23 | 95    |
|           | mai-21   | 93-94 |
| 2019      | janv.-22 | 95    |
|           | juin-20  | 95-96 |
| 2018      | janv.-21 | 97    |
|           | avr.-18  | 95-96 |
| 2017      | janv.-20 | 91    |
|           | avr.-18  | 92-93 |
| 2016      | janv.-19 | 95    |
|           | avr.-17  | 95-96 |
| 2015      | févr.-18 | 93    |
|           | avr.-16  | 93-94 |
| 2014      | févr.-17 | 93    |
|           | avr.-15  | 92-93 |
| 2013      | févr.-16 | 91    |
|           | avr.-14  | 91/92 |
| 2012      | févr.-15 | 91    |
| 2011      | févr.-14 | 92    |
|           | mars-12  | 92-93 |
| 2010      | févr.-13 | 94    |
|           | avr.-11  | 93-94 |
| 2009      | mars-19  | 94    |
|           | mars-12  | 95    |
| 2003      | mars-11  | 94    |
| 2002      |          |       |

# vinous



## TASTING NOTES

- Antonio Galloni
- Neal Martin
- Ian D'Agata
- Stephen Tanzer

| MILLÉSIME | DATE     | NOTE   |
|-----------|----------|--------|
| 2021      | mai-22   | 93-95  |
|           | mai-22   | 91-93  |
| 2020      | févr.-23 | 94     |
|           | juin-21  | 94-96  |
|           | mai-21   | 92-94  |
| 2019      | janv.-22 | 95     |
|           | déc.-21  | 94     |
|           | juin-20  | 94-96  |
|           | juin-20  | 94-96  |
| 2018      | mars-21  | 96     |
|           | mars-21  | 93     |
|           | nov.-19  | 92-94  |
|           | avr.-19  | 93-96  |
| 2017      | déc.-19  | 94     |
|           | sept.-19 | 91     |
|           | mai-18   | 91-93  |
|           | mai-18   | 91-94  |
| 2016      | août-20  | 92     |
|           | janv.-19 | 93+    |
|           | janv.-19 | 93     |
|           | avr.-17  | 92-95  |
| 2015      | juil.-19 | 93     |
|           | févr.-18 | 95     |
|           | avr.-16  | 92-94  |
| 2014      | mars-18  | 89     |
|           | févr.-17 | 93     |
|           | avr.-15  | 91-94  |
| 2013      | mars-20  | 87     |
|           | mai-14   | 87-89  |
|           | avr.-14  | 80-83? |
| 2012      | sept.-22 | 91     |
|           | mars-20  | 90     |
|           | janv.-16 | 90     |
|           | mai-13   | 88-91  |
| 2011      | mars-20  | 88     |
|           | juil.-14 | 89+    |
|           | mai-12   | 88-91  |
| 2010      | avr.-20  | 95     |
|           | avr.-20  | 93     |
|           | mars-14  | 94+    |
|           | juil.-13 | 92+    |
|           | mai-11   | 90-93  |
| 2009      | mars-19  | 93     |
|           | mars-14  | 92+    |
|           | juil.-12 | 93+    |
|           | mai-10   | 92-95  |
| 2008      | févr.-18 | 91     |
|           | mars-14  | 91+    |
|           | juil.-11 | 91+    |
|           | mai-09   | 91-93  |
| 2007      | mars-14  | 91     |
|           | juil.-10 | 90+    |
|           | mai-08   | 88-91  |
| 2006      | mars-14  | 89+    |
|           | mai-09   | 91+    |
|           | mai-08   | 91-93  |
|           | mai-07   | 90-93  |

| MILLÉSIME | DATE     | NOTE  |
|-----------|----------|-------|
| 2005      | avr.-21  | 94    |
|           | mars-20  | 92    |
|           | mars-14  | 93    |
|           | mai-08   | 94    |
|           | mai-07   | 92-94 |
|           | mai-06   | 91-94 |
| 2004      | mars-20  | 87    |
|           | mars-14  | 90    |
|           | mai-07   | 90    |
|           | mai-06   | 90-91 |
|           | mai-05   | 89-92 |
| 2003      | mars-14  | 92    |
|           | mai-06   | 92    |
|           | mai-05   | 91-93 |
|           | mai-04   | 90-93 |
| 2002      | sept.-22 | 91    |
|           | mars-14  | 87?   |
|           | mai-05   | 90+   |
|           | mai-04   | 89-91 |
|           | mai-03   | 88-92 |
| 2001      | mars-20  | 92    |
|           | mars-14  | 91    |
|           | mai-04   | 90    |
|           | mai-03   | 88-90 |
|           | mai-02   | 89-91 |
| 2000      | mars-20  | 91    |
|           | mars-18  | 92    |
|           | mars-14  | 92    |
|           | mai-03   | 92    |
|           | mai-02   | 90-92 |
|           | mai-01   | 89-92 |
| 1999      | mai-02   | 88    |
|           | mai-01   | 88-90 |
|           | mai-00   | 88-90 |
| 1998      | mai-18   | 91    |
|           | mars-14  | 89?   |
|           | mai-01   | 87+   |
|           | mai-00   | 87-89 |
|           | mai-99   | 87-89 |
| 1997      | mai-00   | 87    |
|           | mai-99   | 87-88 |
|           | mai-99   | 85-88 |
| 1996      | mars-20  | 92    |
|           | mars-14  | 90    |
|           | mai-99   | 90    |
|           | mai-98   | 89-91 |
| 1995      | mars-20  | 91    |
|           | mars-14  | 88?   |
|           | mai-98   | 88+   |
| 1990      | mars-14  | 90    |
|           | nov.-93  | 86    |
| 1989      | mars-20  | 88    |
|           | mars-14  | 91    |
| 1988      | mai-18   | 91    |
|           | mars-14  | 92    |



*Château Branaire-Ducru*

GRAND CRU CLASSÉ EN 1855  
SAINT-JULIEN

1 Chemin du Bourdieu — 33250

SAINT-JULIEN

Tél : + (0) 556 59 25 86

branaire@branaire.com

[www.branaire.com](http://www.branaire.com)



Visits and tasting by appointment  
[visites@branaire.com](mailto:visites@branaire.com)