



Château Duluc 2nd Brançaire Ducru (OWC)



Varietals 60% Cabernet-Sauvignon, 22% Merlot, 3% Cabernet Franc, 5% Petit Verdot

Vintage 2010

Region Bordeaux, Saint-Julien

Harvest Method At optimal maturity.

Vini-fication 3 weeks fermentation in stainless steel and thermoregulated tanks of different sizes adapted to the plot, assembly before breeding

Aging Process 12 months in barrels

Aroma/ Palate A deeply colored claret with bold aromas of black cherries, liquorice, baking spices and toasted sweet oak. In the mouth, it is smooth and nicely balanced, with rich plummy flavors, fresh berry notes, and lingering spice complexities.

Serving Temperature 16°-18°C/60°-64°F

*Robert Parkier in The Wine Advocate rated this wine 91 points.
Wine Spectator rate it 91/100 points.*