



CHÂTEAU BRANAIRE-DUCRU

- MILLÉSIME 2025 -



CLIMATOLOGY

At the end of the winter 2024-2025, the weather quickly warmed up. This led to early and very uniform bud break in the vineyard.

In May, temperatures were also very mild, with little rain. Flowering was therefore early and rapid.

However, the number of bunches per vine was low due to the wet and cool spring of 2024. This was the first factor limiting the yield.

From May to the end of August, the summer was particularly hot and very dry. Early water stress led to very good tannin synthesis in the skins.

Veraison was complete by the end of July. The continuing high temperatures and dry conditions were extremely favourable for berry ripening.

At the end of August, the rains returned. They were very favourable in stopping excessive sugar accumulation in the berries and accelerated skin ripening.

HARVEST

The harvest began on 4 September, with a few exceptionally early Merlot plots. Harvesting continued until 22 September, punctuated by several breaks, which allowed us to pick each plot at its optimum.

Yields were low, averaging around 33 hl/ha, due to a low number of bunches per vine, but also to the very small size of the berries and prolonged drought.

The quality was very consistent across all our plots, with all grape varieties producing very high quality fruit. Each variety contributed to the aromatic richness, the depth of a fleshy and full-bodied texture, and elegant, mellow tannins.

The structure of the 2025 vintage benefited both from the richness and maturity conferred by hot and very dry conditions throughout the summer, and from the balance provided by rainfall, which limited the alcohol content (13% vol. in the end) and contributed greatly to the refinement of the tannins.

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.

BLENDING

62% Cabernet Sauvignon
26% Merlot
6% Petit Verdot
6% Cabernet Franc

- 13% vol. -

