CHÂTEAU BRANE-CANTENAC
2011
GRAND CRU CLASSÉ EN 1855 - MARGAUX
TECHNICAL INFORMATION SHEET
CHÂTEAU BRANE-CANTENAC 2011

TECHNICAL INFORMATION

FACTS

Harvest dates: 9th September - 10th October
Yield: 31.3 hl/ha
% First Wine produced: 42
Barrel ageing: 18 months in 60% new French oak
Ageing potential: 25-30 years and beyond. At its best from 2020 onwards.

TASTING NOTES

November 2014: Intense, vivid colour. Very delicate, subtle fruit-driven nose with attractive floral notes. In the mouth, smooth and full-flavoured, with very aromatic notes on the mid-palette, becoming increasingly powerful on the finish. Excellent length.

This wine is pure and elegant, with great finesse and delicacy, and underpinned by a very fine structure.

VINTAGE SUMMARY

The 2011 vintage was complicated throughout the growing cycle. In addition to all our efforts, there were two key factors in obtaining high-quality wines. The first was the plateau of Brane’s soil water reserves, thanks to which the vines did not suffer from the spring drought.

The second was the use of optical sorting. Sun scald, uneven ripening within bunches and between the stocks and the poor health status of certain grapes made careful grape selection especially important. It is clear that without this tool, the wines produced would not have achieved the same quality level.

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