



**BARON DE BRANE**

**2014**

**MARGAUX**

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**TECHNICAL INFORMATION SHEET**

# BARON DE BRANE 2014

## TECHNICAL INFORMATION

### FACTS

**Harvest dates:** 22nd September - 17th October

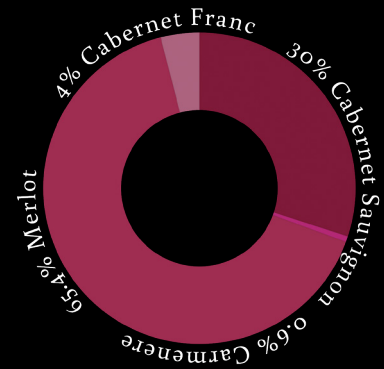
**Yield:** 44.8 hl/ha

**% Baron de Brane produced:** 42

**Barrel ageing:** 12 months in 30% new French oak

**Ageing potential:** 5-10 years. At its best from 2017 onwards.

### BLEND



### TASTING NOTES

**March 2016:** Superb nose very expressive and bursting with fruits. Intense wild strawberries and licorice nose, with a touch of menthol and caramel. Beautiful finesse and aromatic richness. Straightforward in mouth, with firm yet elegant tannins. Long and dense backbone with a very nice volume and a lot of freshness. Concentrated aromatic aftertaste with floral and chocolaty notes. Long and powerful finish, remarkable tannic structure. A sexy and powerful wine!

### VINTAGE SUMMARY

Two elements helped the Cabernet Sauvignon to reach the level of a great vintage in 2014 : the grapes grew less after the rain in the summer and they began ripening earlier. The extension of the ripening cycle, due to their growth stopping earlier than the Merlot, allowed them to benefit magnificently from the sunny late summer season.

The high quality Merlot from the plateau, incorporated in smaller quantities than usual, provided an excellent complement to the blend bringing roundness and aromatic richness.