



# CHATEAU BRANE-CANTENAC

2014

GRAND CRU CLASSÉ EN 1855 - MARGAUX

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TECHNICAL INFORMATION SHEET

# CHÂTEAU BRANE-CANTENAC 2014

## TECHNICAL INFORMATION

### FACTS

Harvest dates: 22nd September - 17th October

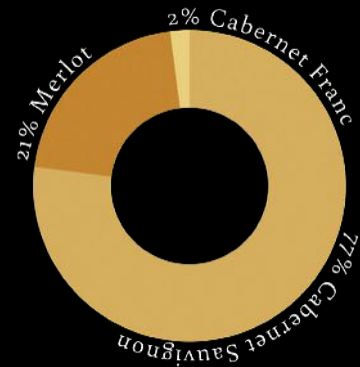
Yield: 44.8 hl/ha

% First Wine produced: 38

Barrel ageing: 18 months in 70% new French oak

Ageing potential: 10-20 years. At its best from 2019 onwards.

### BLEND



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### TASTING NOTES

**March 2016:** Beautiful finesse on the nose. Scents of cassis, with pepper, confit blackberries, cocoa beans. Everything underlining menthol and graphite hints.

The attack is full and round with a very dense mid palate and a long and powerful finish. The tannins are bold and have remarkable precision. Great balance for this rich and full bodied wine.

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### 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.