

CHÂTEAU  
BRANE-CANTENAC

2000

SECOND GRAND CRU CLASSÉ EN 1855  
MARGAUX



VINEYARD

90 hectares in AOC Margaux with **30 hectares** planted on the "Terrasse" n°4, on the quaternary era-deep gravels.

65% Cabernet Sauvignon, 30 % Merlot, 5 % Cabernet Franc.

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VINTAGE 2000

After an early bud-break at the end of March, the growing season was slowed down by a cool, damp spring. Spraying was vital for combating downy mildew and other fungal diseases. July was abnormally cold and wet, though August and September were sunny and dry, ensuring good ripening of the grapes. Harvest conditions were favourable, allowing us to wait for optimal ripeness in each plot. Thanks to hot weather the quality and concentration of the grapes was far superior to previous vintages. The Merlot showed good deep colour and fatness on the palate. The Cabernets displayed outstanding tannins, balance, roundness and finesse. Paradoxically, selection remained very severe.

**Harvest dates:** 25 September - 8 October.

**Vines' average age:** 35 years old.

**Vinification:** in oak casks.

**Ageing:** 18 months in French oak barrels, with 70% new.

BLEND

55 % Cabernet Sauvignon  
42 % Merlot  
3 % Cabernet Franc

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TASTING

**Alc. degree:** 13 % | **TA:** 3.53 g/l | **pH:** 3.81

Lovely bouquet, notes of gravel and black truffle unfolding in the glass to accompany the satisfying black fruit. The palate is medium-bodied with supple tannin and a fine bead of acidity. Perhaps it is a little more conservative compared to recent vintages, although it is nicely proportioned, replete with cedar and tobacco toward the satisfying finish. This is a very fine millennial Brane-Cantenac.