

CHÂTEAU
BRANE-CANTENAC

2001

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.

VINTAGE 2001

Numerous morning frosts in April caused damage in the vineyard. In spite of quite even flowering, a little 'cou lure' (flower abortion) occurred in the Merlot plots. July was cool and wet but August and September were beautiful, ensuring a slow ripening process despite a concerning outbreak of botrytis. Thanks to close inspection of each parcel, ripe and healthy grapes were brought in. The use of 'pigeage' (cap punching) and 'delestage' (emptying out the vats entirely before pumping over) as well as long macerations produced very rich tannins. All varietals showed high levels of sugar and phenolic components.

Harvest dates: 27 September - 9 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
35 % Merlot
10 % Cabernet Franc

TASTING

Alc. degree: 13 % | **TA:** 3.43 g/l | **pH:** 3.87

Garnet-coloured with slight orange tints. Fresh and joyful bouquet of blackberry, raspberry, gravel and cedar scents that seem to gain intensity with aeration. These aromatics demand attention! The medium-bodied palate offers supple tannin, freshness and vibrancy and a pert, lively, beautifully focused, pencil-lead-tinged finish. Very fine.