

CHÂTEAU  
BRANE-CANTENAC

2002

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 2002

The extremely dry winter was followed by a mild spring with little rainfall. As a result, the bud-break took place earlier than usual. June was cool, causing 'coulure' (flower abortion) on the Merlots and 'millerandage' (un-pollinated fruit) on the more advanced Cabernets Sauvignons. Yields were therefore dramatically reduced. Summer was gloomy and cold until four sunny weeks before the harvest. Grapes were brought in sound and dry, full of sugar and phenolic components. Each plot was harvested separately according to its ripeness. 'Pigeage' (cap punching), 'delestage' (emptying out the vats entirely before pumping over) as well as long periods of maceration ensured great richness of tannins.

**Harvest dates:** 26 September - 11 October.

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

**Vinification:** in oak casks.

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

BLEND

59 % Cabernet Sauvignon  
34 % Merlot  
7 % Cabernet Franc

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TASTING

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

Deep red in colour, with a tile hue.

The nose reveals a tobacco-dominated bouquet and leather aromas. The palate is medium bodied with blackberry, cedar, tobacco, and a splash of soy. Nice fresh finish.