

CHÂTEAU
BRANE-CANTENAC

2003

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 2003

The year began with unremarkable weather: a rainy autumn, cold winter and mild, dry spring. Then came an extremely long, hot summer interspersed with violent storms in May, June, and July. After early flowering and 'veraison', we began harvest early, on September 8, in great weather conditions. Despite unusual climatic conditions, 2003 produced very high-quality wines. The Merlots showed exceptional fatness, blending in very well with the concentrated, aromatic and elegant Cabernets.

Harvest dates: 8 September – 25 September

Vines' average age: 35 years old.

Vinification: in oak casks.

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

BLEND

65 % Cabernet Sauvignon
30 % Merlot
5 % Cabernet Franc

TASTING

Alc. degree: 13 % | **TA:** 3.49 g/l | **pH:** 3.83

Garnet-coloured with orange tints.

The nose is complex with black fruit aromas like cassis, Morello cherry, blackberry, prune, and spices like pepper.

The attack is round, with a very pleasant sweetness on the mid-palate and a long and highly aromatic finish.