

CHÂTEAU  
BRANE-CANTENAC

2004

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 2004

After a rainy, cool winter, budding took place late March. Summery weather at the end of April boosted vegetation growth, and from the outset hopes were high for a prosperous harvest. Green harvesting and leaf thinning were necessary to reduce yields. The grapes turned colour in mid-July and despite an unfavourable August, high temperatures in September ensured excellent ripening. For optimal concentration of must, we used reverse osmosis and bled the vats. The pre-fermentation macerations increased color extraction and the wooden vats enabled us to perfectly control fermentation temperatures. The quality of the wine is excellent; it is classic, dense and concentrated.

**Harvest dates:** 29 September - 16 October.

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

**Vinification:** in oak casks.

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

BLEND

67 % Cabernet Sauvignon  
28 % Merlot  
5 % Cabernet Franc

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TASTING

**Alc. degree:** 13 % | **TA:** 3.4 g/l | **pH:** 3.75

The expressive nose features red berry fruit and hints of tobacco, liquorice, sage and forest floor, all beautifully defined.

The palate is medium bodied with supple tannin and crisp acidity, and very well balanced.