

CHÂTEAU
BRANE-CANTENAC

2005

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 2005

Budding took place gradually at the end of March, followed by flowering in May, slightly earlier than usual. Good pollination and fruit setting produced fewer bunches of grapes than in 2004. Due to an expected drought, extensive green harvesting was carried out, before the grapes turned colour in mid-July, during a very dry summer. Cool nights allowed the synthesis of phenolic components. September and October were exceptional, with no rain. Everything was perfect as harvest began, with very high sugar levels, low yield, perfect sanitary conditions and glorious weather.

Harvest dates: 17 September - 10 October.

Vines' average age: 35 years old.

Vinification: in oak casks.

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

BLEND

51 % Cabernet Sauvignon
43 % Merlot
6 % Cabernet Franc

TASTING

Alc. degree: 13 % | **TA:** 3.6 g/l | **pH:** 3.64

An explosive, complex, suave and elegant bouquet of blackberry, eucalyptus, cedar, flower, and tobacco scents, certainly showing more intensity and energy than any of the last five vintages.

The palate is medium bodied, round and silky, with fine and surprisingly supple tannins that are finally beginning to soften. The long finish is still marked by tannins and reveals subtle spice notes