

CHÂTEAU  
BRANE-CANTENAC

2006

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 2006

The year began well with a warm spring bringing excellent budding and flowering, but a heat wave in July slightly scorched the young vines and halted the growth of the others. Rainfall at the end of the month helped restore growth, with colour change occurring at the end of July. A very cool, damp August caused concern, but ripeness tests were surprisingly positive. Favourable weather lasted until mid-September, when harvesting began in sunny conditions. Most of the harvest was brought in before the rainy period began.

**Harvest dates:** 16 September - 6 October.

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

**Vinification:** in oak casks.

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

BLEND

60 % Cabernet Sauvignon  
36 % Merlot  
4 % Cabernet Franc

---

TASTING

**Alc. degree:** 13 % | **TA:** 3.3 g/l | **pH:** 3.79

The nose offers blackberry, mint, sandalwood and cedar notes, and a beautiful energy.

The palate is medium bodied with fine tannin, featuring intense blackberry laced with soy, cedar, and tobacco.

The classic, slightly austere but well-defined finish lingers in the mouth. Excellent!