

CHÂTEAU  
BRANE-CANTENAC

2007

SECOND GRAND CRU CLASSÉ EN 1855  
MARGAUX



VINEYARD

94 hectares in AOC Margaux with **30 hectares** planted on the "Terrasse" n°4, on the quaternary era-deep gravels.

62% Cabernet Sauvignon, 33 % Merlot, 4,5 % Cabernet Franc, 0,5 % Carmenère.

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VINTAGE 2007

A mild winter and early bud break were followed by a very wet May and aggressive downy mildew, requiring relentless vineyard management. Early flowering plots enjoyed ideal weather in mid-May, but others were slowed by wetter, cooler weather. Unusually, colour change began for the Cabernets before the Merlots, mid-July. Low summer temperatures slowed this process but luckily a hot and dry September favoured ripening. Harvest conditions were excellent and new sorting systems improved harvest reception; notably 'Viniclean', which gets rid of dried-up skins, pips and small debris. Brane's success in this tricky vintage came down to hard work and technical improvements.

**Harvest dates:** 21 September - 9 October.

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

**Vinification:** in oak casks.

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

BLEND

53 % Cabernet Sauvignon  
39 % Merlot  
8 % Cabernet Franc

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TASTING

**Alc. degree:** 13 % | **TA:** 3.4 g/l | **pH:** 3.79

The nose displays notes of blackberry, cedar and a touch of leather, nicely defined.

The harmonious palate is medium-bodied with fine tannin, leading to a linear, slightly earthy finish that would benefit from more fruit.