

CHÂTEAU
BRANE-CANTENAC

2008

SECOND GRAND CRU CLASSÉ EN 1855
MARGAUX



VINEYARD

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

55% Cabernet Sauvignon, 40 % Merlot, 4,5 % Cabernet Franc, 0,5 % Carmenère.

VINTAGE 2008

We got off to a slow start, with a cool, damp spring. Thunderstorms and hail in May were challenging and led to serious mildew threats. These were dealt with quickly and carefully, using sustainable treatment techniques. Flowering began rather late, in June, and coulure became an issue. The grape colour change occurred in early August and took some time. Early September was equally difficult, with irregular conditions slowing ripening. However, the weather changed drastically from September 15 and remained fair until the end of the harvest. Very thorough sorting ensured we completely eliminated vegetation debris and unripe grapes. The wines show great potential, firmness and finesse.

Harvest dates: 29 September - 17 October.

Vines' average age: 35 years old.

Vinification: in oak casks.

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

BLEND

70 % Cabernet Sauvignon
28 % Merlot
2 % Cabernet Franc

TASTING

Alc. degree: 13 % | **TA:** 3.3 g/l | **pH:** 3.75

A delicate nose of black fruits, liquorice, and eucalyptus with a touch of fresh leather. An elegant, youthful attack with good concentration and roundness. A round midpalate with silky tannins. The finish length is medium showing smoky notes.