

CHÂTEAU  
BRANE-CANTENAC

2009

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 % Cabernet Franc, 0,5 % Carmenère.

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VINTAGE 2009

A dry, sunny early spring gave way to streaks of violent weather in May, although Brane was spared from hail. Temperatures were well above average in June, July and August and exceptional weather conditions in September and October ensured perfect ripening. Flowering and colour change were rapid and homogenous. Yield was reduced through extensive green harvesting and leaf thinning. There was virtually no rain until the end of the harvesting period and cool nights promoted the synthesis of phenolic compounds. Vines and grapes showed perfect maturity and health until the end of the harvest, and intense extraction during vinification strengthened the structure of the wines.

**Harvest dates:** 22 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  
40 % Merlot  
7 % Cabernet Franc

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TASTING

**Alc. degree:** 13.5 % | **TA:** 3.6 g/l | **pH:** 3.72

Remarkable intensity on the nose, with notes of concentrated blackcurrant and blackberry. Hints of white pepper and red fruits reveal themselves on the second nose. The attack is round with very elegant tannins. The wine is wonderfully smooth and velvety in texture, with exceptional length, reinforced by a strong aromatic finish. Soft smoky oak comes in on the finish, with fine tannins and gentle floral aromatic.