

CHÂTEAU
BRANE-CANTENAC

2010

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.

VINTAGE 2010

The 2010 vintage is uncannily similar to the previous vintage: a dry year but with water reserves that had been replenished the previous fall. The cool nights of a pleasant summer imparted full aromatic expression and unusually high levels of phenolic compounds. The climate in 2010 corresponded marvellously to Brane's terroir. The plateau's clay-like gravel subsoil can give the vines the humidity the grapes need to mature in conditions of extreme dryness. Aromatic expression also being a major quality of this terroir, it was particularly rich at Brane this year. The severity of the blend may seem surprising, but it was the key to a perfect balance...

Harvest dates: 27 September - 14 October.

Vines' average age: 35 years old.

Vinification: in oak casks.

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

BLEND

62 % Cabernet Sauvignon
30 % Merlot
8 % Cabernet Franc

TASTING

Alc. degree: 13.5 % | **TA:** 3.4 g/l | **pH:** 3.57

Deep and concentrated red color. The nose presents aromas of blackcurrant, bilberry, hawthorn, redcurrant jelly, forest floor. In the mouth, the very fine tannins mark little, despite a remarkable power and density. Beautiful freshness linked to fresh and energetic fruit. Very good length which ends with magnificent spicy notes. Velvet texture.

stunning Brane-Cantenac that has a long future ahead of it.