

CHÂTEAU
BRANE-CANTENAC

2012

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 2012

Spring was challenging, with very rainy weather in April as vines began shooting, but excellent summer weather made up for it, with the hottest August since 2003. Getting the harvesting date right was crucial in order to obtain fully ripe grapes, without endangering their health by allowing the rain at the end of September and in October to take its toll. Brane's great success in this vintage is down to the terroir, which leads grapes to ripen early. The fact that we included 68% of Cabernet Sauvignon in the blend of Brane-Cantenac bears witness to its beautiful maturity, and to the excellent work that was done in the vineyard.

Harvest dates: 27 September - 16 October.

Vines' average age: 35 years old.

Vinification: in oak casks.

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

BLEND

68 % Cabernet Sauvignon
32 % Merlot

TASTING

Alc. degree: 13 % | **TA:** 3.7 g/l | **pH:** 3.69

Very dense and deep purple color. The nose is classic, straight, featuring red fruits, open tobacco and graphite aromas that display great vivacity. The velvety attack gives way to a medium-bodied palate, saline, delivering fine tannin and a nice freshness, with a tang of white pepper and fennel lingering on the finish. Very surprising wine.