

CHÂTEAU
BRANE-CANTENAC

2013

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 2013

The rainfall marked this vintage: a mild and very rainy winter, a delayed flowering, an unusual spring freshness, some moderate rains at the time of ripening... But the rather mild summer made up for part of the delay.

Despite their very low yields and their natural precocity, the Merlots did not provide a sufficient level of quality, hence their historically low proportion in the Brane-Cantenac blend.

Conversely, thanks to the precocity of the Brane plateau, the Cabernet Sauvignon was able to achieve good quality on this great terroir.

Harvest dates: 25 September - 7 October.

Vines' average age: 35 years old.

Vinification: in oak casks.

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

BLEND

84 % Cabernet Sauvignon
14 % Merlot
2 % Cabernet Franc

TASTING

Alc. degree: 13 % | **TA:** 3.8 g/l | **pH:** 3.58

Pretty nose featuring raspberry and strawberry scents, floral notes, and a hint of sweet spices. The palate is medium-bodied with fine tannin, quite simple with pleasant flavours, accessible and supple on the finish. A success in this vintage.