

CHÂTEAU  
BRANE-CANTENAC

2016

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 % Petit Verdot, 0,5 % Carmenère.

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VINTAGE 2016

2016 was a dry year but paradoxically yields were high. Very fortunately, there was a sudden improvement in the weather during flowering. Luck was with us again in mid-September with beneficial rain that enabled ripening to be completed.

The Cabernet grapes from the fourth terrace were absolutely magnificent, thanks to this terroir's exceptional resistance to drought conditions. One of the greatest, if not the greatest Brane!

**Harvest dates:** 22 September - 20 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  
27 % Merlot  
2 % Cabernet Franc  
1 % Carmenère

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TASTING

**Alc. degree:** 13.5 % | **TA:** 3.6 g/l | **pH:** 3.57

Deep purple colour. Very complex nose revealing aromas of black fruits, toast, vanilla, and floral and fresh notes. In the palate the wine is supple and round, the tannic structure is fine and silky, and the finish persists with a very pleasant aromatic back palate. A wine dense, fleshy with a remarkable depth and a perfect balance: refine and powerful tannins. Probably one of the greatest vintages of those two last years. Long ageing potential.