

CHÂTEAU  
BRANE-CANTENAC

2017

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 2017

The dry winter was marked by a lack of rainfall. Spring saw excesses between mild temperatures and severe frosts in April. The flowering was ideal in hot and dry conditions, the veraison was done evenly and the cool summer allowed to retain a nice acidity.

Our best plots located on the Brane plateau and on the Carabin area were spared from frost and benefited from favorable conditions from all points of view. The 2017 vintage is in line with the two previous vintages.

**Harvest dates:** 14 September – 2<sup>nd</sup> October.

**Vines' average age:** 35 years old.

**Vinification:** in oak casks.

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

BLEND

74 % Cabernet Sauvignon  
21 % Merlot  
4 % Cabernet Franc  
1 % Petit Verdot

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TASTING

**Alc. degree:** 13 % | **TA:** 3.6 g/l | **pH:** 3.66

Beautiful dark red color, intense, deep. Aromatic nose of red fruits, complex and subtle, with a lot of freshness.

The attack is full and frank, the wine develops an ample and suave mid-palate. The tannins are very fine, precise, velvety. The Margaux style is very assertive. The finish is very long, with spicy flavors, some subtle notes of tobacco, eucalyptus show a very beautiful freshness.