

CHÂTEAU
BRANE-CANTENAC

2018

SECOND GRAND CRU CLASSÉ EN 1855
MARGAUX



VINEYARD

72 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.

VINTAGE 2018

2018 was a special year because of the very high threat of mildew. We had to be very vigilant to combat this disease, adopting the most natural possible strategy while avoiding excessive use of copper, high doses of which can sterilize the soil. The summer was superb, resulting in an exceptional vintage. The vines did not suffer during the dry period thanks to high groundwater reserves at the start of the growing season and the good water retention capacity of the property's clay-gravel soil.

Harvest dates: 17 September - 11 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
23 % Merlot
2 % Cabernet Franc
1 % Petit Verdot

TASTING

Alc. degree: 13.5 % | **TA:** 3.6 g/l | **pH:** 3.78

Deep and dark color with purplish reflections. The nose is intense. It harmoniously combines woody, spicy, fruity and floral notes and reveals its great complexity when aired. The attack is large, the mid-palate is dense and has a high sweetness. The wine is concentrated and chewy. It is beautifully balanced. The grainy, silky and coated tannins give the wine a great elegance. Undoubtedly a Brane of long aging.