

BARON DE BRANE

2005

GRAND VIN DE MARGAUX



VINEYARD

Terroir of deep gravels and clay on the "Terrasse" n° 3.

VINTAGE 2005

Budding took place gradually at the end of March, followed by flowering in May, slightly earlier than usual. Good pollination and fruit setting produced fewer bunches of grapes than in 2004. Due to an expected drought, extensive green harvesting was carried out, before the grapes turned colour in mid-July, during a very dry summer. Cool nights allowed the synthesis of phenolic components. September and October were exceptional, with no rain. Everything was perfect as harvest began, with very high sugar levels, low yield, perfect sanitary conditions and glorious weather.

Harvest dates: 17 September - 10 October.

Vines' average age: 25 years old.

Vinification: in stainless steel and concrete vats.

Ageing: 12 months in French oak barrels, with 20% to 30% new.

BLEND

58 % Cabernet Sauvignon
42 % Merlot

TASTING

Alc. degree: 13 % | **TA:** 3.5 g/l | **pH:** 3.66

Bordeaux color with dark garnet reflections. The first nose brings very expressive and nuanced notes of smoke and leather. The second nose brings very complex balsamic notes of menthol, ripe black fruits such as black cherry, as well as floral notes such as lavender. A remarkable aromatic complexity! Great mouth filling power with firm tannins and a long finish. Strong structure with a very pleasant aromatic aftertaste of blackcurrant notes.