

BARON DE BRANE

2006

GRAND VIN DE MARGAUX



VINEYARD

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

VINTAGE 2006

The year began well with a warm spring bringing excellent budding and flowering, but a heat wave in July slightly scorched the young vines and halted the growth of the others. Rainfall at the end of the month helped restore growth, with colour change occurring at the end of July. A very cool, damp August caused concern, but ripeness tests were surprisingly positive. Favourable weather lasted until mid-September, when harvesting began in sunny conditions. Most of the harvest was brought in before the rainy period began.

Harvest dates: 11 September - 6 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

70 % Cabernet Sauvignon
30 % Merlot

TASTING

Alc. degree: 13 % | **TA:** 3.2 g/l | **pH:** 3.76

Deep garnet color.

The nose is beautiful, intensely aromatic, dominated by red fruits such as cherry. After swirling it displays notes of spice and toast.

The 'attack' is round, evolving onto an elegant tannic structure. A very aromatic, lingering aftertaste with beautiful notes of cherry and raspberry.