

# BARON DE BRANE

2007

GRAND VIN DE MARGAUX



## VINEYARD

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

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## VINTAGE 2007

A mild winter and early bud break were followed by a very wet May and aggressive downy mildew, requiring relentless vineyard management. Early flowering plots enjoyed ideal weather in mid-May, but others were slowed by wetter, cooler weather. Unusually, colour change began for the Cabernets before the Merlots, mid-July. Low summer temperatures slowed this process but luckily a hot and dry September favoured ripening. Harvest conditions were excellent and new sorting systems improved harvest reception; notably 'Viniclean', which gets rid of dried-up skins, pips and small debris. Brane's success in this tricky vintage came down to hard work and technical improvements.

**Harvest dates:** 21 September - 12 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

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## TASTING

**Alc. degree:** 13 % | **TA:** 3.3 g/l | **pH:** 3.82

Deep purple colour.

The nose is dominated by red and black fruits such as raspberry, cherry, and blackberry with spicy notes.

The mouth is soft with beautiful roundness and finesse. The mid palate shows a tannic structure, dense giving way to a long finish.

The wine is well-balanced and shows great maturity.