

BARON DE BRANE

2008

GRAND VIN DE MARGAUX



VINEYARD

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

VINTAGE 2008

We got off to a slow start, with a cool, damp spring. Thunderstorms and hail in May were challenging and led to serious mildew threats. These were dealt with quickly and carefully, using sustainable treatment techniques. Flowering began rather late, in June, and coulure became an issue. The grape colour change occurred in early August and took some time. Early September was equally difficult, with irregular conditions slowing ripening. However, the weather changed drastically from September 15 and remained fair until the end of the harvest. Very thorough sorting ensured we completely eliminated vegetation debris and unripe grapes. The wines show great potential, firmness and finesse.

Harvest dates: 29 September - 17 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
40 % Merlot
2 % Cabernet Franc

TASTING

Alc. degree: 13 % | **TA:** 3.3 g/l | **pH:** 3.72

Garnet-coloured, showing signs of a good evolution.

The nose reveals strong leather, white tobacco and cassis aromas.

In the mouth this light-bodied wine has classic Medoc characteristics: tight tannins and excellent length.