

# BARON DE BRANE

2009

GRAND VIN DE MARGAUX



## VINEYARD

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

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## VINTAGE 2009

A dry, sunny early spring gave way to streaks of violent weather in May, although Brane was spared from hail. Temperatures were well above average in June, July and August and exceptional weather conditions in September and October ensured perfect ripening. Flowering and colour change were rapid and homogenous. Yield was reduced through extensive green harvesting and leaf thinning. There was virtually no rain until the end of the harvesting period and cool nights promoted the synthesis of phenolic compounds. Vines and grapes showed perfect maturity and health until the end of the harvest, and intense extraction during vinification strengthened the structure of the wines.

**Harvest dates:** 22 September - 9 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 % Merlot  
42 % Cabernet Sauvignon

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## TASTING

**Alc. degree:** 13.5 % | **TA:** 3.4 g/l | **pH:** 3.68

A complex nose dominated by liquorice and fresh leather aromas. The second nose reveals vanilla and hawthorn.

The attack is remarkably round. The silky and intense medium-bodied palate offers dark plum and gravelly notes with finesse. Nice fresh and long finish.