

# BARON DE BRANE

2010

GRAND VIN DE MARGAUX



## VINEYARD

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

---

## VINTAGE 2010

The 2010 vintage is uncannily similar to the previous vintage: a dry year but with water reserves that had been replenished the previous fall. The cool nights of a pleasant summer imparted full aromatic expression and unusually high levels of phenolic compounds. The climate in 2010 corresponded marvellously to Brane's terroir. The plateau's clay-like gravel subsoil can give the vines the humidity the grapes need to mature in conditions of extreme dryness. Aromatic expression also being a major quality of this terroir, it was particularly rich at Brane this year. The severity of the blend may seem surprising, but it was the key to a perfect balance...

**Harvest dates:** 27 September - 14 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

53 % Cabernet Sauvignon  
47 % Merlot

---

## TASTING

**Alc. degree:** 13.5 % | **TA:** 3.1 g/l | **pH:** 3.64

Very detailed nose with pure blackberry, crushed stone and subtle tobacco aromas that gain intensity with aeration.

The palate is very well balanced, chewy, smooth and round. The dense and silky mid-palate develops red fruit, spicy and minty flavors. Lots of delicacy and freshness going toward an attractive finish.