

# BARON DE BRANE

2011

GRAND VIN DE MARGAUX



## VINEYARD

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

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## VINTAGE 2011

The 2011 vintage was complicated throughout the growing cycle. In addition to all our efforts, there were two key factors in obtaining high-quality wines. The first was the plateau of Brane's soil water reserves, thanks to which the vines did not suffer from the spring drought. The second was the use of optical sorting. Sun scald, uneven ripening within bunches and between the stocks and the poor health status of certain grapes made careful grape selection especially important. It is clear that without this tool, the wines produced would not have achieved the same quality level.

**Harvest dates:** 9 September - 10 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

50 % Merlot  
50 % Cabernet Sauvignon

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## TASTING

**Alc. degree:** 13 % | **TA:** 3.1 g/l | **pH:** 3.67

Light tarry black fruit on the nose, and a light marine influence emerges with time in the glass. The well-balanced palate is medium bodied with supple tannin and flavours of blackberry, raspberry and a touch of soy, becoming spicier toward the harmonious finish.

This is drinking well now.