

BARON DE BRANE

2013

GRAND VIN DE MARGAUX



VINEYARD

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

VINTAGE 2013

The rainfall marked this vintage: a mild and very rainy winter, a delayed flowering, an unusual spring freshness, some moderate rains at the time of ripening... But the rather mild summer made up for part of the delay.

Despite their very low yields and their natural precocity, the Merlots did not provide a sufficient level of quality, hence their historically low proportion in the Brane-Cantenac blend.

Conversely, thanks to the precocity of the Brane plateau, the Cabernet Sauvignon was able to achieve good quality on this great terroir.

Harvest dates: 25 September - 7 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

27 % Merlot

5 % Cabernet Franc

TASTING

Alc. degree: 13 % | **TA:** 3.7 g/l | **pH:** 3.55

Bright ruby-red colour.

The nose is extremely expressive and complex nose with red currant, raspberry and Morello cherry notes and a touch of vanilla.

The lively palate is medium bodied with fine tannin. The mouth offers roundness, finesse, and wonderful freshness.

The wine demonstrates excellent balance and a tannic structure typical of Margaux.