

# BARON DE BRANE

2014

GRAND VIN DE MARGAUX



## VINEYARD

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

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## VINTAGE 2014

The flowering was remarkable, fast and efficient, but the veraison did not follow in its footsteps, marked by an often gray and stormy summer. Fortunately, the final twist was perfect punctuated by sun, heat, and light!

The Cabernets Sauvignons reached their level of a very great vintage: the growth of the berries stopped after the summer rains and a lengthening of the maturation cycle allowed them to take advantage of the late summer season magnificently.

The great Merlots of the plateau, integrated in smaller quantities than usual, brought a very nice complementarity to the blend thanks to their roundness and their aromatic richness.

**Harvest dates:** 22 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

65 % Merlot  
30 % Cabernet Sauvignon  
4 % Cabernet Franc  
1 % Carmenère

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## TASTING

**Alc. degree:** 13 % | **TA:** 3.7 g/l | **pH:** 3.52

Superb nose very well-defined, expressive, bursting with fruits, mocha and hints of espresso aromas.

The medium-bodied palate offers fine tannin and a straightforward, tobacco-tinged and lightly spiced finish. Very elegant wine.