

BARON DE BRANE

2015

GRAND VIN DE MARGAUX



VINEYARD

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

VINTAGE 2015

05 + 10 = 15. In 2015, nature treated us with a cross between 2 other exceptional vintages. Climatic conditions were ideal throughout the entire cycle in the vineyard, but particularly favourable in the Margaux appellation during the ripening period. Picking conditions were thus excellent, allowing us to harvest each of the varieties in every plot at their optimal ripeness. The wines have great aromatic richness and splendid tannic structure. They have everything necessary to allow them to age well for many years to come.

Harvest dates: 17 September - 19 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

57 % Merlot
39 % Cabernet Sauvignon
4 % Cabernet Franc

TASTING

Alc. degree: 14 % | **TA:** 3.4 g/l | **pH:** 3.61

Garnet red colour with real intensity and depth. The nose delivers an explosion of red fruit at perfect maturity. It is refined, expressive, offering strawberry, cherry, and blackberry aromas. The palate is round, almost sweet, with supple and fine tannins. Superb length in the mouth and great purity with retro-olfaction.