

BARON DE BRANE

2017

GRAND VIN DE MARGAUX



VINEYARD

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

VINTAGE 2017

The frost had an irregular impact as not all parts of the vineyard were affected in the same way. The property's best plots, on the Brane plateau and Carabin were spared. The plots behind the park suffered the worst damage, resulting in a substantial reduction in the harvest and necessitating very careful, complex work on the vines.

2017 has, however, produced some very fine wines: the Brane blend, consisting only of grapes from plots not affected by the frost, is in line with the two previous vintages, and the separate harvesting of the first and second generation bunches from the frost-hit vines enabled the production of some very high quality second wines.

Harvest dates: 14 September - 2 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 % Merlot
41 % Cabernet Sauvignon
5 % Cabernet Franc
1 % Carmenère

TASTING

Alc. degree: 13 % | **TA:** 3.5 g/l | **pH:** 3.67

Beautiful intense dark color. The nose is very aromatic with pure and ripe fruit aromas. mixed with gravel, spice and tobacco.

On the palate, it is nicely balanced, with round and lively expressive flavors. The tannins are elegant and melted. A charming wine to drink between 2019 and 2030.