

BARON DE BRANE

2018

GRAND VIN DE MARGAUX



VINEYARD

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

VINTAGE 2018

2018 was a special year because of the very high threat of mildew.

We had to be very vigilant to combat this disease, adopting the most natural possible strategy while avoiding excessive use of copper, high doses of which can sterilize the soil.

The summer was superb, resulting in an exceptional vintage.

The vines did not suffer during the dry period thanks to high groundwater reserves at the start of the growing season and the good water retention capacity of the property's clay-gravel soil.

Harvest dates: 17 September - 11 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

60 % Merlot
34 % Cabernet Sauvignon
4 % Cabernet Franc
2 % Carmenère

TASTING

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

Beautiful dark purple colour.

The finely woody nose is enhanced with aromas of ripe red currant and cranberry, hints of cedar and black pepper.

On the palate the wine is rounded. It evolves on a full and silky mid-palate. The tannic expression asserts itself on the finish which is dense and long. A gourmet wine suitable for aging.