

MARGAUX DE BRANE

2017

MARGAUX



VINEYARD

Terroir of sandy gravels on the "Terrasse" n° 5.

VINTAGE 2017

The dry winter was marked by a lack of rainfall. Spring saw excesses between mild temperatures and severe frosts in April. The flowering was ideal in hot and dry conditions, the veraison was done evenly and the cool summer allowed to retain a nice acidity.

Our best plots located on the Brane plateau and on the Carabin area were spared from frost and benefited from favorable conditions from all points of view. The 2017 vintage is in line with the two previous vintages.

Harvest dates: 14 September - 2 October.

Vines' average age: 15 years old

Vinification: in stainless steel and concrete vats.

Ageing: 12 months in our cellar.

BLEND

56 % Cabernet Sauvignon
46 % Merlot

TASTING

Alc. degree: 13 % | **TA:** 3.47 g/l | **pH:** 3.80

Intense ruby colour.

The nose reveals aromas of fruits such as cherry, currant and strawberry, mixed with a hint of vanilla.

Its aromatic complexity is found in the mouth. The silky tannins are perfectly melted, leading to a long finish.

Drinkability: 2018 - 2025.