

MARGAUX DE BRANE

2018

MARGAUX



VINEYARD

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

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: 15 years old

Vinification: in stainless steel and concrete vats.

Ageing: 12 months in our cellar.

BLEND

47 % Cabernet Sauvignon
53 % Merlot

TASTING

Alc. degree: 13.5 % | **TA:** 3.66 g/l | **pH :** 3.75

Purple colour.

The nose is spicy and slightly smoky, with notes of tobacco evolving with airing into aromas of red fruits.

The attack is silky, and the mid-palate is fleshy. The wine has a good balance and a tasty and aromatic finish.

Drinkability: 2021 - 2025.