

BRANE-CANTENAC BLANC

2019

BORDEAUX BLANC



VINEYARD

3.2 hectares in AOC Bordeaux Blanc, on siliceous-clay soils.

80% Sauvignon Blanc, 20 % Semillon.

VINTAGE 2019

2019 has been a very hot year. The mild winter temperatures led to an early bud break. Flowering took place in early June in cool and humid conditions. Then summer saw two heat waves favoring a strong water deficit which allowed the vegetative growth to stop and helped the ripening of the grapes. Thanks to cool summer nights and great weather in September, the grapes in perfect sanitary condition combined both the aromatic and the acidity expected.

Harvest dates :

Semillon : 29 August and 5 September

Sauvignon Blanc : 30 August and 5 September.

Age of the vines : 3 years old.

Vinification : in 225 litres and 500 litres French oak barrels with 25% new oak.

Ageing : 8 months in barrels on fine lees.

BLEND

72 % Sauvignon Blanc

28 % Semillon

TASTING

Alc. degree: 13.5 % | **TA:** 4.71 g/l | **pH :** 3.09

Beautiful shiny pale-yellow colour with golden reflections.

The nose is intense, complex and fine, expressing aromas of white, citrus and exotic fruits and extremely mellow woody scents.

On the palate, the mouth is full, the wine is round, fleshy and dense. It has a beautiful structure balanced by the acidity which gives it great freshness and sapid savor. The finish is long and very aromatic. The oak is very well integrated unmasking the fruity palette. This wine combines perfectly roundness, fat and acidity.