

# BARON DE BRANE

2016

GRAND VIN DE MARGAUX



## VINEYARD

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

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## VINTAGE 2016

2016 was a dry year but paradoxically yields were high. Very fortunately, there was a sudden improvement in the weather during flowering. Luck was with us again in mid-September with beneficial rain that enabled ripening to be completed.

The merlots grapes on the adjoining plots of the grand vin's ones were particularly expressive and savoury.

**Harvest dates:** 22 September - 20 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

65 % Merlot  
32 % Cabernet Sauvignon  
3 % Cabernet Franc

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## TASTING

**Alc. degree:** 13.5 % | **TA:** 3.5 g/l | **pH:** 3.56

Dense purple colour. The nose expresses black fruit aromas such as blackberry and fleshy cherry mixed with elegant toast, smoke, vanilla aromas, and fresh notes. The palate is round, dense, and very well balanced with a beautiful tannic structure already showing silky and refined tannins. The finish is long with a very nice fruity and aromatic back palate. A wine already very silky and very promising. 2019-2030.