

MARGAUX DE BRANE

2016

MARGAUX



VINEYARD

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

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.

Harvest dates: 22 September - 20 October.

Vines' average age: 15 years old

Vinification: in stainless steel and concrete vats.

Ageing: 12 months in our cellar.

BLEND

73 % Cabernet Sauvignon
27 % Merlot

TASTING

Alc. degree: 13 % | **TA:** 3.5 g/l | **pH:** 3.56

Ruby color.

The nose offers an explosion of red fruits aromas, especially strawberry, mixed with vanilla and a hint of forest floor. In the palate, it is supple and intense. Beautiful roundness on the fruit and well balanced, with a slightly toasty finish. A delicious wine full of freshness.

Drinkability: 2018-2025