

BARON DE BRANE

2012

GRAND VIN DE MARGAUX



VINEYARD

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

VINTAGE 2012

Spring was challenging, with very rainy weather in April as vines began shooting, but excellent summer weather made up for it, with the hottest August since 2003. Getting the harvesting date right was crucial in order to obtain fully ripe grapes, without endangering their health by allowing the rain at the end of September and in October to take its toll. Brane's great success in this vintage is down to the terroir, which leads grapes to ripen early.

Harvest dates: 27 September - 16 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

60 % Cabernet Sauvignon

33 % Merlot

7 % Cabernet Franc

TASTING

Alc. degree: 13 % | **TA:** 3.4 g/l | **pH:** 3.71

Expressive nose that is equally divided between red and black fruit, all well-defined; hints of delicate floral notes and of dark chocolate develop in the glass.

The palate is medium bodied and smooth with fine tannin going toward a fresh and long finish.

Great balance