

CHÂTEAU
BRANE-CANTENAC

2010

SECOND GRAND CRU CLASSÉ EN 1855
MARGAUX



VINEYARD

75 hectares in AOC Margaux with 30 hectares planted on the "Terrasse" n°4, on the quaternary era-deep gravels.

55% Cabernet Sauvignon, 40 % Merlot, 4 % Cabernet Franc, 0,5 % Carmenère.

VINTAGE 2010

The weather conditions in 2010 were uncannily similar to the previous vintage's ones: a dry year but with water reserves that had been replenished the previous fall. The cool nights of a pleasant summer imparted full aromatic expression, unusually high levels of phenolic compounds but also a good freshness. The climate in 2010 corresponded marvellously to Brane's terroir. The plateau's clay-like gravel subsoil can give the vines the humidity the grapes need to mature in conditions of extreme dryness. Aromatic expression also being a major quality of this terroir, it was particularly rich at Brane this year. The selection was strict generating a limited production, but it was the key to a perfect balance.

Harvest dates: 27 September - 14 October.

Vines' average age: 35 years old.

Vinification: in oak casks.

Ageing: 18 months in French oak barrels, with 70% new.

BLEND

62 % Cabernet Sauvignon
30 % Merlot
8 % Cabernet Franc

TASTING

Alc. degree: 13.5 % | **TA:** 3.4 g/l | **pH:** 3.57

Refined and concentrated at the same time,, this wine presents a silky grain of tannins. Its aromatic complexity and beautiful concentration make it delightful. In the palate it is generous and perfectly balanced, developing toward a very long finish, of a great purity and intense freshness.

A very great bottle, a very great Brane!