

# BRANE-CANTENAC BLANC

2020

BORDEAUX BLANC



## VINEYARD

3,2 hectares located on a siliceous-clay micro-terroir.

80% Sauvignon Blanc, 20 % Semillon.

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## VINTAGE 2020

A vintage in advance. The very mild winter and the rather warm spring favored a very early budding and flowering (2 to 3 weeks in advance). Summer was exceptionally hot and dry, the water stress got intense and the maturation of the grapes took place without constraints. The grapes harvested were perfectly healthy, showing a great aromatic potential and a good level of acidity.

### Harvest dates :

Sauvignon Blanc : 19, 20, 24 & 25 August

Semillon : 25 & 27 August

**Age of the vines :** 4 years old

**Vinification :** in 225 litres and 500 litres barrels with 74% new oak.

**Ageing :** 8 months in barrels on fine lees.

## BLEND

74 % Sauvignon Blanc

26 % Semillon

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## TASTING

**Alc. degree:** 13 % | **TA:** 4.59 g/l | **pH:** 3.04

Very nice bright pale-yellow colour with golden reflections.

The very fragrant nose gives out aromas of white fruits, citrus, exotic fruits, white flowers, and very subtle wooden scents.

On the palate, the wine appears at first medium-bodied and delicate, the roundness and fleshiness in the mid-palate are pleasantly balanced by a nice acidity bringing freshness and sapidity.

The long and very aromatic finish doesn't end.

A very pleasant savoury and delicate white wine.