

BARON DE BRANE

2019

GRAND VIN DE MARGAUX



VINEYARD

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

VINTAGE 2019

2019 was a year for great terroirs. That year was hot. The mild winter temperatures led to an early bud break. Flowering took place in early June in cool, humid conditions. Then two heat waves during summer favoured a strong water deficit which allowed the arrest of the vegetative growth and the ripening of the grapes. Thanks to the cool summer nights and the mild September weather conditions, the grapes were perfectly healthy, combining the aromas and the acidity expected.

Harvest dates: 18 September - 9 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

54 % Cabernet Sauvignon
45 % Merlot
1 % Carmenère

TASTING

Alc. degree: 14 % | **TA:** 3.47 g/l | **pH:** 3.71

Beautiful dark purple colour with violet hues. The nose intoxicates with its floral fragrance. Peonie and violet mingle with strawberry, dark cherry, and blackcurrant aromas; an aromatic complexity punctuated by a very fine wooden hint.

The wine is supple and smooth on the entry, developing at the same time on a medium-bodied and fresh mid-palate, the silky and already well melted tannins make this wine of a great finesse.

The aromas of juicy dark cherry, strawberry, and violet candy, reappear to accentuate the greediness of this wine.

A wine of beautiful balance with a long ageing potential.

Drink from 5 to more than 10 years. Aerate before pouring.