

MARGAUX DE BRANE

2019

MARGAUX



VINEYARD

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

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.

Harvest dates: 18 September - 9 October.

Vines' average age: 15 years old

Vinification: in stainless steel and concrete vats.

Ageing: 12 months in our cellar.

BLEND

77 % Merlot
18 % Cabernet Sauvignon
5 % Cabernet Franc

TASTING

Alc. degree: 14.5 % | **TA:** 3.40 g/l | **pH:** 3.68

Ruby hue with purple reflection.

The nose is complex with red and black fruits, slightly smoky and a hint of floral notes such as violet.

The attack is silky, the mid-palate is lively and fleshy. The wine is light to medium-bodied, very round with a lovely acidity. Well balanced. The finish is long with fruity aromas.

To keep for 3 to 5 years. Aerate before serving.