

CHÂTEAU
BRANE-
CANTENAC

2020

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 % Petit Verdot, 0,5 % Carmenère.

VINTAGE 20

2020 was characterized by capricious weather that necessitated ceaseless vigilance in the vineyard. 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 exceptional terroir of the Brane plateau combined forces with meteorological conditions that suited it perfectly to produce an extraordinary Château Brane-Cantenac. Exceptional and utterly concentrated, the 2020 vintage is the product of an outstanding terroir.

Harvest dates: 14 - 30 September

Vines' average age: 35 years old.

Vinification: in oak casks.

Ageing: 18 months in French oak barrels, with 100% new.

BLEND

70 % Cabernet Sauvignon
26 % Merlot
2 % Cabernet Franc
1 % Petit Verdot
1 % Carmenère

TASTING

Alc. degree: 13,7% | **TA:** 3,60g/l | **pH:** 3,71

Beautiful garnet colour, deep and shiny. The nose is intense, complex and fine, exhaling aromas of flowers, black fruits and a hint of spice giving an impression of freshness. On the palate the wine is harmonious and long. It is full-bodied and endowed with great sweetness. On the mid-palate a mellow sensation comes together with great concentration and very nice acidity. It is ample, soft, spherical, powerful but all in finesse. Freshness dominates with pleasant aromas of fresh black fruits and spices. This wine never seems to disappear as its finish is long and