

MARGAUX DE BRANE

2020

MARGAUX



VINEYARD

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

VINTAGE 2020

A vintage of utter concentration. The very mild winter and the rather warm spring favoured a very early budburst and flowering. The summer was exceptionally hot and dry, the water stress got more intense and the maturation took place without constraints. The harvested grapes were perfectly healthy presenting a beautiful aromatic potential and a great acidity.

Harvest dates: 14 to 28 September

Vines' average age: 15 years old

Vinification: in stainless steel and concrete vats.

Ageing: 12 months in our cellar.

BLEND

64 % Merlot
36 % Cabernet Sauvignon

TASTING

Alc. degree: 14 % | **pH :** 3.79

Beautiful deep purple color.

The nose is complex with aromas of red fruits, a melted oaky note and a nice freshness from floral hints.

The palate is supple and pleasant. Aromas of red and black fruits intermingle with subtle notes of spices.

The wine is structured and elegant.