CHÂTFAU

BRANE-CANTENAC

2011

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 % Carmenère.

VINTAGE 2011

The 2011 vintage was complicated throughout the growing cycle. In addition to all our efforts, there were two key factors in obtaining high-quality wines. The first was the plateau of Brane's soil water reserves, thanks to which the vines did not suffer from the spring drought. The second was the use of optical sorting. Sun scald, uneven ripening within bunches and between the stocks and the poor health status of certain grapes made careful grape selection especially important. It is clear that without this tool, the wines produced would not have achieved the same quality level.

Harvest dates: 9 September - 10 October.

Vines' average age: 35 years old.

Vinification: in oak casks.

Ageing: 18 months in French oak barrels, with 70%

new.

BLEND

56 % Cabernet Sauvignon 37 % Merlot 6 % Cabernet Franc 1 % Carmenère

TASTING

Alc. degree: 13 % | **TA:** 3.4 g/l | **pH:** 3.65

Intense, vivid colour. Very delicate, subtle fruit-driven nose with attractive floral notes, and hint of tobacco. The palate is promising, offering fine tannin, palpable energy and sorbet-fresh red berry fruit laced with cedar and pencil lead. Great balance. This wine is pure and elegant, delivering precision and typicity.