



CHATEAU BRANE-CANTENAC

2012

GRAND CRU CLASSÉ EN 1855 - MARGAUX

TECHNICAL INFORMATION SHEET

CHÂTEAU BRANE-CANTENAC 2012

TECHNICAL INFORMATION

FACTS

Harvest dates: 27th September - 16th October

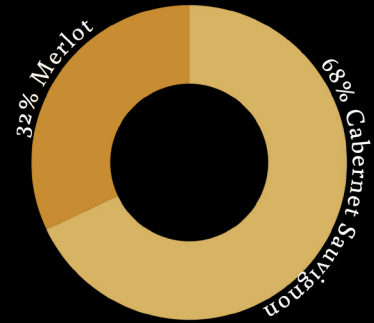
Yield: 45.5 hl/ha

% First Wine produced: 32

Barrel ageing: 18 months in 60% new French oak

Ageing potential: 15-20 years and beyond. At its best from 2020 onwards.

BLEND



TASTING NOTES

November 2014: An attractive purple hue, good concentration and intensity, with a restrained and refined nose of red fruit aromas. After a velvety attack, the wine develops in the mouth to reveal pleasant ripe fruit flavours, floral notes, spices and a light smokiness. Tannins are soft and tight.

There is great elegance, a silky texture and a very fine aromatic palette. Perfect balance, superb length. A sumptuous and highly refined Margaux wine.

VINTAGE SUMMARY

Spring was challenging, with very rainy weather in April as vines began shooting, but excellent summer weather made up for it, with the hottest August since 2003. Getting the harvesting date right was crucial in order to obtain fully ripe grapes, without endangering their health by allowing the rain at the end of September and in October to take its toll.

Brane's great success in this vintage is down to the terroir, which leads grapes to ripen early. The fact that we included 68% of Cabernet Sauvignon in the blend of Brane-Cantenac bears witness to its beautiful maturity, and to the excellent work that was done in the vineyard.