Wijnfiche

Château Brane Cantenac - G.C.C. | Margaux
France (MARGAUX) — 2019

Domain

Ch. Brane Cantenac

This beautiful domain is located in Cantenac a hamlet of Margaux. Founded in the 18th century with the name "Gorce". In 1833 Baron de Brane sold his domain "Brane-Mouton" in Pauillac and bought the domain "Gorce" and renamed it 10 years later "Brane-Cantenac". Lucien Lurton, the grandfather of the current owner, bought the domain from him in 1925. The domain is 90 hectares. 150,000 bottles of wine are produced here annually.

Vinification

Harvest dates: 18 September - 9 October. Vines' average age: 35 years old. Vinification: in oak casks. Ageing: 18 months in French oak barrels, with 100% new.

Taste

The nose is bursting with black fruits, spices, floral and woody scents. It is charming and of great complexity. It expresses the perfect maturity of the 2019 vintage. In the mouth, the wine is generous, savoury. It is very powerful while silky and velvety. Great tannins richness with the necessary acidity to be beautifully balanced. The finish is impressively long. Undoubtedly a very great and long ageing Brane-Cantenac.

Food pairing

Meat - grillades | Lamb | Poultry - braded duck | Cheese - aged

General information

Type: Red wine
Grape varieties: Cabernet Sauvignon (70%), Merlot (26%), Cabernet Franc (2%), Petit Verdot (1%), Carmenère (1%)
Viticulture: Traditional
Storage (years): > 10
Serving temperature: 16-17 °C
Taste profile: Complex with firm tannins

