



Wijnfiche

## **Château Brane Cantenac – G.C.C. | Margaux France (MARGAUX) – 2021**

### **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**

The harvest, from September 17 to October 19, yields 51 hl / Ha. 42% of this is used for this first wine. The wine is aged in French barriques for 18 months, 70% of which is new wood. According to the winemaker, the wine is at its best from 2022.

### **Taste**

Beautiful deep red color. In the nose pure fruit with notes of blackcurrant and blackberries interwoven with beautiful notes of mocha and coffee, the new wood is perfectly integrated. In the mouth powerful yet elegant with a good substructure, handsome balance that is upholstered by ripe refined Cabernet Sauvignon. Long aftertaste.

### **Food pairing**

Meat - red | Foie gras | Mushroom | Cheese

### **General information**

Type: Red wine

Grape varieties: Cabernet Franc, Merlot, Cabernet Sauvignon, Carmenère

Storage (years): "> 10"

Serving temperature: 17°C



