

VINTAGE 2015

(05 + 10 = 15)

CHÂTEAU BRANE-CANTENAC

05 + 10 = 15. In 2015, nature treated us with a cross between 2 other exceptional vintages. Climatic conditions were ideal throughout the entire cycle in the vineyard, but particularly favourable in the Margaux appellation during the ripening period. Picking conditions were thus excellent, allowing us to harvest each of the varietals in every plot at their optimal ripeness. The wines have great aromatic richness and splendid tannic structure. They have everything necessary to allow them to age well for many years to come.

TASTING

An exquisite array of fruit on the compelling nose: boysenberry, raspberry confit and crushed strawberry, all laced with pressed violets and an underlying chalky/mineral vein. The fresh, linear, medium-bodied palate presents a rare elegance with depth, richness, beautiful supple and delicate tannin, a fine bead of acidity and an immensely long finish. Superb.

BLEND

70% Cabernet sauvignon, 26% Merlot, 3% Cabernet franc 1% Carmenère.

HARVEST DATES

17 September to 19 October.

AGEING

18 months in French oak barrels, with 70% new.

Alcohol : 13,5% vol. pH : 3,66.

Hemi Linton