

# **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



