

Product code: 3136

## Château Cantenac Brown 3ème Cru Classé, Margaux, Bordeaux, France, 2014



### Producer Profile

#### Viticulture

The quality of the wines at Cantenac Brown is no accident: the predominantly gravelly slope in the village of Cantenac produces some of the best wines in the world and is location of many Crus Classés of Margaux. The soils, poor and generous at the same time, added to deep rooted vines and the vintners' know-how lead to fine, elegant and perfectly balanced wines. Over 400 000 vinestocks are managed every year. Pruning, removal of buds, leaves and secondary shoots, hand harvest, several times per year the whole team works vine by vine and checks each single cluster. Strictly plant-based fertilizers are applied in a moderately and balanced way in tune with the needs of the vines.

#### Winemaking

After concise work in the vineyards and an initial hand sorting, the harvest undergoes another Optical sorting. Alcoholic fermentation lasts for around ten days. Malolactic fermentation occurs in barrels and vats. Plots are vinified separately according to grape variety and age, which allows for great precision in selection when Château Cantenac Brown is finally blended.

#### Tasting Note

Full bodied, masculine and full of plums, currants and hints of sandalwood. Ripe tannins. Bright acidity and focused.

#### Food Matching

Classic meat dishes such as veal, pork, beef, lamb, duck, game and roast chicken.

### Technical Details

#### Varieties:

Cabernet Sauvignon 67%

Merlot 33%

ABV: 13.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

#### Oak Treatment

Time: 12 to 15 months

Type: French oak

Barriques

% wine oaked: 100

% new oak: 50