

CHÂTEAU BRANE-CANTENAC

Margaux Grand Cru Classé AOC

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VARIETALS	68% Cabernet Sauvignon, 32% Merlot
VINTAGE	2012
REGION	Margaux, Bordeaux, France
TECHNICAL DATA	Alcohol 13%
APPEARANCE	Very dense and deep purple color.
NOSE	The nose is classic, straight, featuring red fruits, tobacco and graphite aromas that display great vivacity.
PALATE	The velvety attack gives way to a medium-bodied palate, saline, delivering fine tannin and a nice freshness, with a tang of white pepper and fennel lingering on the finish. Very surprising wine.
AGEING	18 months in French oak barrels, with 70% new.
PAIRING	Medallions of pork filet mignon served with mashed potatoes and pan-fried mushrooms.
READINESS FOR DRINKING	Drink now or in the next 25 to 30 years.
RATINGS	94pts WINEENTHUSIAST 93pts Decanter 92pts JAMES SUCKLING.COM 91pts <i>Robert Parker</i> <small>WINE ADVOCATE</small> 4.2 VIVINO
ORDER CODE	FR0549