



BARON DE BRANE

Margaux AOC

Ch.Brane Cantenac GCC 2nd wine

www.brane-cantenac.com



VARIETALS	58% Merlot, 34% Cabernet Sauvignon, 6% Cabernet Franc, 2% Petit Verdot
VINTAGE	2020
REGION	Margaux, Bordeaux, France
TECHNICAL DATA	Alcohol 14%
APPEARANCE	Beautiful deep garnet color.
NOSE	The fresh, expressive nose, with aromas of blackcurrant, blackberry and redcurrant, mingled with mellow, toasty oaky notes, reveals genuine aromatic complexity.
PALATE	On the palate, a supple attack evolves into a round, generous mid-palate, giving way to a finish of silky, mellow tannins and an excellent balance. A beautiful aromatic length, punctuated by black fruit aromas, mingling with red fruit aromas, underlines the elegance.
AGEING	12 months in French oak barrels (30% new oak, 70% used once).
PAIRING	At its best with tournedos with shallot confit and mushroom tagliatelle.
RATINGS	92pts JAMES SUCKLING.COM  4.0  92pts <small>Antonio Galloni</small> vinous
ORDER CODE	FR0532