


CHÂTEAU CANTENAC BROWN

Margaux Grand Cru Classé AOC

www.cantenacbrown.com



VARIETALS	67% Cabernet Sauvignon, 33% Merlot
VINTAGE	2017
REGION	Margaux, Bordeaux, France
TECHNICAL DATA	Alcohol 13.5%
APPEARANCE	With a nice depth of ruby and garnet color.
NOSE	The wine is loaded with deep, ripe, dark red fruits, cherries, plums and blackberries.
PALATE	A lush wine packed with tannins and rich dark fruits, this will be dense and complex with age. Its solid structure is balanced with good acidity from the fruitiness.
AGEING	For 12 to 15 months in 60% new oak barrels and 40% one-year-old oak barrels.
PAIRING	Chateau Cantenac Brown is best served with all types of classic meat dishes, roasted, braised and grilled. A perfect match with Asian dishes, hearty fish courses like tuna, mushrooms, and pasta as well as cheese.
READINESS FOR DRINKING	Drink now through 2050.
RATINGS	95pts WINE ENTHUSIAST 4.2 93pts JAMESSUCKLING.COM  92pts Wine Spectator 92pts Decanter
ORDER CODE	FR0327