

BARON DE BRANE


Grand Vin de Bordeaux

Margaux AOC

Ch.Brane Cantenac GCC 2nd wine

www.brane-cantenac.com



VARIETALS	57% Merlot, 39% Cabernet Sauvignon, 4% Cabernet Franc
VINTAGE	2015
REGION	Margaux, Bordeaux, France
TECHNICAL DATA	Alcohol 14%
APPEARANCE	The color is garnet, intense and deep.
NOSE	The nose is very refined and expressive: a real waltz of red and black fruits (cherries, strawberry, blackberry) at perfect maturity.
PALATE	The attack is round, almost sweet, with soft and thin tannins. Superb length in the mouth and a fresh and pure retro-olfaction.
AGEING	12 months in French oak barrels, of which 20 to 30% new barrels.
PAIRING	Superb with smoked ribs or mature cheese.
READINESS FOR DRINKING	Perfect to be drunk now or in the next 5 to 10 years.
RATINGS	91pts Decanter 16,5pts <i>Jancis Robinson.com</i> 91pts vinous <small>Antonio Galloni</small> 4.0 
ORDER CODE	FR532