



CHÂTEAU BRANE-CANTENAC

Margaux Grand Cru Classé AOC

www.brane-cantenac.com

VARIETALS	70% Cabernet Sauvignon, 28% Merlot, 2% Cabernet Franc
VINTAGE	2008
REGION	Margaux, Bordeaux, France
TECHNICAL DATA	Alcohol 13%
APPEARANCE	The wine is dark ruby with a purple hue.
NOSE	A delicate nose of black fruits, liquorice and eucalyptus with a touch of fresh leather.
PALATE	An elegant, youthful attack with good concentration and roundness. A round mid-palate with silky tannins. The finish length is medium showing smoky notes.
AGEING	18 months in French oak barrels, with 70% new.
PAIRING	The wine goes well with game, grilled beef, lamb ribs with spicy sauce and mature hard cheeses.
READINESS FOR DRINKING	Drink this delicious Margaux over the next 12-15 years at least.
RATINGS	92pts <i>Robert Parker</i> WINE ADVOCATE 16,5pts <i>James Robinson</i> 4.2 ★★★★★ vivino
ORDER CODE	FR549