





BARON DE BRANE

Margaux AOC

Ch.Brane Cantenac GCC 2nd wine

www.brane-cantenac.com

VARIETALS	50% Merlot, 46% Cabernet Sauvignon, 3% Cabernet Franc, 1% Petit Verdot
VINTAGE	2021
REGION	Margaux, Bordeaux, France
TECHNICAL DATA	Alcohol 13%
APPEARANCE	Beautiful, clear garnet colour.
NOSE	The nose is intense and shows nice acidity, with aromas of red fruits such as fresh raspberries and redcurrants. These notes are accompanied by a well-integrated touch of spice, adding a lovely freshness.
PALATE	The attack is supple and round. This wine has very fine tannins. Freshness dominates, with aromas of fresh red fruit and spices. This is a smooth and very pleasant wine with a lovely aromatic power.
AGEING	12 months in French oak barrels (30% new oak, 70% used once).
PAIRING	It will shine with classic meat dishes like roast lamb, beef tenderloin or duck, but also pairs beautifully with poultry, mushrooms, hearty fish (tuna, salmon), and Asian food.
RATINGS	91pts JAMESSUCKLING.COM  4.0 
ORDER CODE	FR0532

VINUM LECTOR