

# BARON DE BRANE

## Margaux AOC

### Ch.Brane Cantenac GCC 2<sup>nd</sup> wine



[www.brane-cantenac.com](http://www.brane-cantenac.com)

VARIETALS	65% Merlot, 30% Cabernet Sauvignon, 4% Cabernet Franc, 1% Carménère
VINTAGE	2014
REGION	Margaux, Bordeaux, France
TECHNICAL DATA	Alcohol 13%
APPEARANCE NOSE	Beautiful garnet with purplish highlights. Superb, well-defined, expressive nose, brimming with fruit, mocha and espresso notes.
PALATE	The medium-dense palate offers fine tannin and a clean, tobacco-tinged, slightly spicy finish. A very elegant second wine Margaux and a refined and appetising claret at a perfect drinkability stage.
AGEING	12 months in French oak barrels (30% new oak, 70% used once).
PAIRING	At its best with a partridge fillet Rossini with truffles.
RATINGS	94pts <b>WINE ENTHUSIAST</b> 92pts <b>JAMES SUCKLING.COM</b>  92pts <i>Robert Parker</i>  91pts <b>Decanter</b>
ORDER CODE	FR0532