



BARON DE BRANE

Margaux AOC

Ch.Brane Cantenac GCC 2nd wine

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	Beautiful garnet with purplish highlights.
NOSE	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 WINEENTHUSIAST 92pts JAMESSUCKLING.COM 92pts <i>Robert Parker</i> WINE ADVOCATE 4.0 VIVINO 91pts Decanter
ORDER CODE	FR0532

VINUM LECTOR