

BARON DE BRANE

Margaux AOC

Ch.Brane Cantenac GCC 2nd wine

www.brane-cantenac.com



VARIETALS	60% Cabernet Sauvignon, 33% Merlot, 7% Cabernet Franc
VINTAGE	2012
REGION	Margaux, Bordeaux, France
TECHNICAL DATA	Alcohol 13%
APPEARANCE NOSE	Beautiful garnet with purplish highlights. The nose is highly aromatic, delivering well-defined aromas of both black and red fruits. Delicate floral and dark chocolate notes develop in the glass.
PALATE	The attack is ample, supple and full-bodied. The very generous mid-palate, marked by fine, beautifully coated tannins, evolves towards a fresh, persistent finish. Very well-balanced and delicious.
AGEING	12 months in French oak barrels (30% new oak, 70% used once).
PAIRING	It pairs beautifully with roast lamb or beef tenderloin, duck and poultry dishes; hearty fish like tuna or salmon; and Asian cuisine.
RATINGS	4.0 ★★★★★ VIVINO
ORDER CODE	FR0532