

BRIO DE CANTENAC BROWN

2013 VINTAGE

varietals

62% Cabernet Sauvignon
30% Merlot
8% Cabernet Franc

aging

12 months in French oak barrels
25% new oak barrels
75% one-year-old oak barrels

harvest proportion

60% BriO of Cantenac Brown

harvest date

Merlot : Sept. 27th - Oct. 2nd
Cabernet Franc : October 7th
Cabernet Sauvignon : Oct. 3rd - 10th



tasting notes

The wine has a deep ruby color, with a nose revealing aromas of blackberry cream and cherries, blended with notes of smoke and vanilla. On the palate, BriO unveils itself elegantly, with a soft and creamy attack, followed by fine and silky tannins.

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In recent years, we have forgotten what a « normal » vintage means. In one way or another, Mother Nature's excesses have become the new standard. 2013 is a perfect example. Weather conditions in the first half of the year, week after week, dampened our natural optimism : Late budbreak, Cold, rainy, dreary spring, Very difficult weather conditions during the flowering. Beginning of July, summer suddenly shows up. Temperatures soar. The vine doesn't suffer however, as it finds plenty of water in the soil. But the sun is generous, and our morale is up. We deleaf, we do « échardage », and we work with precision in the vineyard.

Nonetheless, cooler temperatures in August prevent the vines from catching up. We hope for a warm and sunny Indian summer which makes great vintages. Humidity in September decides otherwise. The low yields turn an evil into a blessing. This small crop of well aerated grapes has benefited from its poor conditions. This is in part what saved the vintage.

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