



BriO de CANTENAC BROWN

Vintage 2014

BLEND

50% Cabernet Sauvignon
40% Merlot
10% Cabernet Franc

AGING

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

HARVEST DATES

Merlot: September 25th to October 1st
Cabernet Sauvignon: October 7th to 15th
Cabernet Franc: October 6th

HARVEST PROPORTION

50% BriO de Cantenac Brown

THE VINTAGE

After quite a warm and rainy winter, an early budburst, and a fast and homogeneous flowering, cautious vine-growers and winemakers experienced a slow véraison. Once again the weather was good to us: all seasonal vineyard tasks in the first part of the year that are now part of our usual routine (such as getting rid of base bud shoots, leaf pruning, "échardage" (i.e. getting rid of laterals shoots specifically located in the cluster area), green harvest), could not compensate for the cool temperatures of the beginning of the summer. We began to doubt that we could produce a wine as great as vintage 2014. We desperately needed more sun and warmer temperatures... From the end of August on, average temperatures came back to normal, and a very hot and sunny September led to mature grapes and soft tannins, thanks to a sound and healthy vineyard. Hence, a harvest of high quality. When the grapes are harvested, the cella ris working on the blend in order to find the best synergy between the vats and the plots.

TASTING NOTES

The color is rich and deep, with purple and red garnet shades. The nose reveals a blend of ripe fruits aromas with hints of vanilla, slightly wooded. On the palate, the richness of fruity flavors gives greatness to this vintage.