

CHATEAU CANTENAC BROWN

GRAND CRU CLASSÉ EN 1855

MARGAUX

Millésime 2011

par José Sanfins

After two wonderfully blessed vintages, we would have loved to continue in the same fashion. When nature gives you all you need, it's easy to follow it. But Mother Nature decided otherwise in 2011. This vintage was a jealous one, and had to continually work hard to adapt to the conditions. Thanks to the Cantenac Brown team for being proactive all season long!

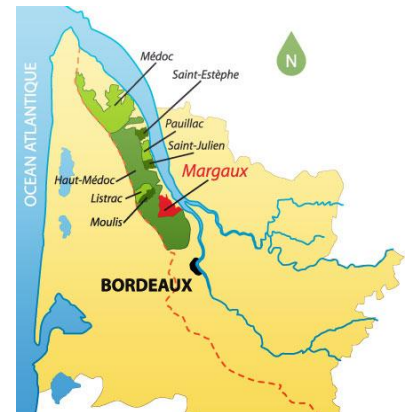
Vineyard

After an early budbreak at the end of March, the unusually sunny days in April and May created a considerably advanced flowering, equally rapid for all of the grape varieties.

After this early budbreak, a heat wave at the end of June unfortunately burnt some of the exposed young grape clusters.

This dry weather was felt even more by extending the « veraison » time. The raid in mid July finally brought some relief to the situation. The vine was relieved a bit, as we could see it through the color of the leaves and the berries finally starting to grow larger.

The humidity in August slowed the maturation down and allowed us to see a better and more encouraging harvest, with a two week advance compared to the last vintages. In this time right before harvest, we vigorously continued to prepare the harvest by cropping off all of the altered grapes, only keeping the healthy and homogenous ones ready for harvest.



Harvest

We started with ... our white grapes, starting harvesting on August 30th. This is our first white wine, and we are extremely proud. (See technical sheet).

The young vines and the Merlot grapes harvest started on September 13th.

The older vine Merlots were harvested later due to the need to watch and wait for any risk. We patiently waited to start harvest until September 21st. Cabernets Francs were harvested immediately afterwards and finally the Cabernet Sauvignon was harvested from September, 24th to 29th.

Vinification

The key word is "SORTING". It was important for this 2011 vintage. After concise work in the vineyards and an initial hand sorting, we finalized the harvest with another Optical sorting.

The alcoholic fermentation went well, with a lower than normal temperature control (26°C and 27°C) to preserve the fruit. This controlled extraction gave us elegant, rich and silky wines.

Château Cantenac Brown 2011

Selection: Château Cantenac Brown 50 %

Blend :

Château Cantenac Brown : 67 % Cabernet Sauvignon, 33 % Merlot

BriO de Cantenac Brown : 41 % Cabernet Sauvignon, 49 % Merlot, 10 % Cabernet Franc

Ageing :

Château Cantenac Brown : 50 % new barrels

BriO de Cantenac Brown : 20 % new barrels

