

CHATEAU CANTENAC BROWN

GRAND CRU CLASSÉ EN 1855

MARGAUX

Millésime 2014

par José Sanfins

2014, Moving from Doubts to Hopes

Vineyard

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.



Serene Harvest!

Our doubts disappeared thanks to an exceptional late season. We started the 2014 harvest with a large smile.

Hervé Martin, Vineyard Manager at the estate since 1986, organized everything and we started harvesting on September 25th with the young Merlot vines and finished on October 15th with the old plots of Cabernet Sauvignon.

Harvesting over four weeks made it possible to harvest each lot at perfect maturity.

Merlot: September 25th, 26th, 30th & October 1st

Cabernet Franc: October 6th

Cabernet Sauvignon: from October 7th until October 15th (with several breaks)

The Wine

The technical team of Château Cantenac Brown tasted all lots, choosing the best tanks. Milliliter by milliliter in the test tube, the blend became more and more refined.

Will the “Le Basque” Merlot plot perfectly synergize with the “Benqueyre” Cabernet Sauvignon plot in the final blend?

After several tastings, with various percentages, the blend was there! It's balanced. It's round. It's full and nicely tense with a long finish. Cantenac Brown 2014 was ready.

Percentage of the harvest: Château Cantenac Brown 50 %

Blend:

Château Cantenac Brown : 65 % Cabernet Sauvignon, 35 % Merlot
BriO de Cantenac Brown : 50 % Cabernet Sauvignon, 40 % Merlot,
10 % Cabernet Franc

Ageing:

Château Cantenac Brown : 60 % new barrels
BriO de Cantenac Brown : 25 % new barrels



Château Cantenac Brown

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