

CHATEAU CANTENAC BROWN

GRAND CRU CLASSÉ EN 1855

MARGAUX

Millésime 2015

by José Sanfins

“Vintage 2015” Best Screenplay Award: Sensations, Suspense, and Happy End!

Vineyard

In spring already, temperatures were warmer than the average. In the end of May, flowering was fast and homogeneous.

In June and July, the warm temperatures led to a slow growing season, which stopped early. Conditions were like in the best vintages.

In August, rains were on time to complete the “véraison” that had started by the end of July.

In September, the difference of temperatures between cool nights and warm days, added to short rains helped reaching a perfect ripening.

2015 was a bright and cool year with perfect weather conditions, giving our wines a wide aromatic potential, with fine and round tannins.



Harvesting

Berries were sound and healthy and maturity was there. A good timing for harvest is the key: Not too early, not too late, not too ripe...

We decided to harvest grapes when they would develop “red berry” flavors not “black berry” ones: Tannins had to be nicely ripe, alcohol content was to be balanced, not too high, acidity was to be tasted but not too high.

Maybe all of that seems logic, but we know how lucky we have been to be able to decide of the ideal ripeness of our berries without constraint.

Harvest dates: Merlot: September 17, 18, 21, 23 and 24

Cabernet Franc: September 29

Cabernet Sauvignon: From September 28 until October 8

Percentage of the harvest : Château Cantenac Brown: 51 %

Blend:

Château Cantenac Brown: 61 % Cabernet Sauvignon, 39 % Merlot

BriO de Cantenac Brown: 47 % Cabernet Sauvignon

42 % Merlot

11 % Cabernet Franc

Ageing:

Château Cantenac Brown: 60 % new barrels

BriO de Cantenac Brown: 25 % new barrels

