



GRAND CRU CLASSÉ 1855



CHATEAU  
CANTENAC BROWN

2017

MARGAUX

# CHÂTEAU CANTENAC BROWN

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## 2017 vintage

### BLEND

67% Cabernet Sauvignon  
33% Merlot

### HARVEST DATES

Merlot : September 14<sup>th</sup> to 21<sup>st</sup>  
Cabernet Franc : September 26<sup>th</sup>  
Cabernet Sauvignon : from September 27<sup>th</sup>  
to October 02<sup>nd</sup>

### AGING

60% in new barrels  
40% in one-year-old barrels

### HARVEST PROPORTION

54% Château Cantenac Brown

### THE VINTAGE

After a cold January month, February and March were quite mild and the **budburst was fast and homogeneous**. The vintage began to **look promising**; April was particularly beautiful, with important thermal amplitudes. The wind shifted to the North. At dawn of April 27<sup>th</sup> and 28<sup>th</sup>, the sky was perfectly clear and temperatures fell below 0°C (32F).

We are lucky; as the majority of Château Cantenac Brown vineyard did not suffer too much loss. After this climatic shock, the following months were hot, especially the end of June where a heat wave boosted the vegetation. It was a **true godsend**. In July and August, temperatures stayed reasonable; while the vines **remained advanced compared to the thirty-year average**.

Finally a **vintage in 7 with a high-quality level ?**

The summer was slightly fresher than usual and the rains during the beginning of September removed any doubt, we will not harvest a 1947. What a pity !

Nevertheless, the vintage has a **great potential**, thanks to all the attention to detail including leaf thinning, removal of secondary shoots, and even green harvest on some particular plots too overloaded.

### HARVEST

The crop started progressively mid-September. We began with the plants and seedlings. Then we prepared ourselves to harvest the **old vines at good maturity**.

2017 will remain in the memories as the vintage of the frost... but 2017 is above all an **early vintage** with a **regular and fast flowering and a homogeneous veraison**. The **great terroirs gave great grapes**.

Very early, bunches presented a **remarkable wealth in anthocyanins** ; juices are fresh and colored. Merlots are **plumps and gourmands**. Cabernets reveal **complex aromas**.