

# CHATEAU CANTENAC BROWN

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2012 VINTAGE

## varietals

65% Cabernet Sauvignon  
35% Merlot

## aging

14 months in French oak barrels  
60% new oak barrels  
40% one-year-old oak barrels

## harvest proportion

53% Château Cantenac Brown

## harvest date

Merlot : Oct. 1st - 12th  
Cabernet Sauv. : Oct. 8th - 17th



## tasting notes

Nice and deep color. The nose is intense, complex and delicate.

The aromas are roasted with red fruits, blackcurrant, blackberry but also licorice completing the combination.

On the palate, the wine is tight without excess, juicy and voluptuous.

It deserves to age a few more years.

2017-2035

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At first, the 2012 vintage was to be difficult: whether our oceanic climate would have been forgotten in the last few years, we've been definitely reminded of our location, which is indeed rather good to produce great quality wines, but sometimes also quite humid. The vineyard had seldom needed such an amount of work, and all along the season, we kept going all through the vineyard. On the first 2 weeks of July, to compete the lack of sun, over 140 people came to "écharder" 100% of the vineyard. End of August, as we wanted to definitely homogenize the maturity, it's been decided to "clean" clusters from each single still green and pink berry, in order to only keep the best. Finally, thanks to such a precise work and naturally low yields, maturity was reached only 1 week later than usual.

Each single day, vinestock after vinestock and bunch by bunch, vintners made even better from what Mother Nature had given. Even if some rains at the end of September raised some doubts, the knowledge and experience of our technical team made it possible to keep cold blood. The work in the vineyard throughout the year is very beneficial and allow us to obtain a healthy and qualitative harvest.

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