

CHATEAU CANTENAC BROWN

2013 VINTAGE

varietals

68% Cabernet Sauvignon
32% Merlot

aging

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

harvest proportion

40% Château Cantenac Brown

harvest date

Merlot : Sept 27th - Oct. 2nd
Cabernet Sauv. : Oct. 3rd to 10th



tasting notes

Deep and shiny color. The nose is open with hints of red berries.

The wine is harmonious on the palate with elegant and delicate tannins.

The wine is easy to taste and drink. Even if it is still young and with a medium aging potential, it is already pleasant and could be enjoyed in 2 to 5 years. 2017-2023

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In recent years, we have forgotten what a « normal » vintage means. In one way or another, Mother Nature's excesses have become the new standard. 2013 is a perfect example. Weather conditions in the first half of the year, week after week, dampened our natural optimism : Late budbreak, Cold, rainy, dreary spring, Very difficult weather conditions during the flowering. Beginning of July, summer suddenly shows up. Temperatures soar. The vine doesn't suffer however, as it finds plenty of water in the soil. But the sun is generous, and our morale is up.

We deleaf, we do « échardage », and we work with precision in the vineyard. Nonetheless, cooler temperatures in August prevent the vines from catching up. We hope for a warm and sunny Indian summer which makes great vintages. Humidity in September decides otherwise. The low yields turn an evil into a blessing. This small crop of well aerated grapes has benefited from its poor conditions. This is in part what saved the vintage.

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