

CHATEAU CANTENAC BROWN

2014 VINTAGE

varietals

65% Cabernet Sauvignon
35% Merlot

aging

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

harvest proportion

50% Château Cantenac Brown

harvest date

Merlot : Sept 25th - Oct. 1st
Cabernet Sauv. : Oct. 7th to 15th



tasting notes

The color is very deep, almost black, sign of a great substance and a beautiful ripeness.

The nose is a blend between red and black fruits, such as blackcurrants or blackberries, cherry or redcurrant.

The roasted notes wrap the whole in a savory way.

The wine is full-body, opulent and rich. It coats the palate delicately.

The length of this wine doesn't have an end, what a fantastic finish!

The still very young wine has excellent dispositions to age! 2024-2044

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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, 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. When the grapes are harvested, the cellar is working on the blend in order to find the best synergy between the vats and the plots.

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