

CHATEAU CANTENAC BROWN

2016 VINTAGE

A STRESSFUL YEAR YIELDS AN EXTREMELY RARE VINTAGE

varietals

68% Cabernet Sauvignon
32% Merlot

aging

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

harvest proportion

49% Château Cantenac Brown

harvest date

Merlot : Septembre 23rd - 29th
Cabernet Sauvignon : Oct. 10th - 19th



the harvest

From the first rainy days of mid-September, the grapes are gleaming, the ripening is accelerating, and the sun bathed berries are healthy and sound, allowing us to perform our harvest to a slow and precise rhythm with no stress ! (14 days in 5 weeks). Extraction is easy, color and tannin develop with little effort. The grape seeds taste of hazelnut, and the berries are perfectly ripened ! All the elements to an exceptional vintage unite. From a beautiful flowering, to a long ripening time on all varietals, we had a healthy harvest due to radiant sun during the day paired with cool nights. Perfect alcohol, acidity, and round tannins: the balance is there. It's harmonious and natural, without excess. Truly a rare vintage.

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After a rather dry and warm winter, the beginning of the growing season is rainy through June, giving way to a dry and hot summer. Bud-break took place in mid-March, and this slow, yet stable growth allowed us to forecast a late harvest. Thankfully, June revealed itself as perfect for a complete and rapid flowering on the Merlots, a little slower on the Cabernets, but with beautiful ripening overall on all varietals.

June through September proved beautiful weather, almost too hot, but never reaching heatwaves. Also, even if some of the younger vines may have suffered, the older, more established ones continue to ripen, thanks to high water tables.

Balance is there, this slight «block» at the end of August reduced alcohol content. However, rain in mid-September along with beautiful sunny days and cool nights, allowed us to maintain great freshness with exceptional polyphenolic richness.

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