

CHÂTEAU CANTENAC BROWN

2024 vintage

2024 ... A vintage of resilience and elegance.

Blend

70% Cabernet Sauvignon
27.5% Merlot
1.5% Cabernet Franc
1% Petit Verdot

Ageing

French oak
60% new barrels
40% one-use wine barrels

Harvest proportion

52% Château Cantenac Brown

A promise for lovers of fine wines

The 2024 vintage of Château Cantenac Brown embodies the perfect union between human resilience and the expression of exceptional terroir, offering a fruit-forward aromatic palate, impressive length, and beautiful freshness.

This vintage once again underlines Château Cantenac Brown's place among the great names of the Margaux appellation, while illustrating its ability to transform climatic challenges into opportunities to highlight its terroir.



Harvest dates

Merlot: September 25th to 30th
Petit Verdot : September 29th
Cabernet Sauvignon: October 03rd to 12th
Cabernet Franc: October 06th

The vintage

The year 2024 will be remembered as a demanding and memorable vintage for Château Cantenac Brown.

Marked by complex climatic conditions, this vintage highlighted the adaptability and expertise of the estate and its team.

The harvest, which returned to a more traditional timeframe after several early vintages, allowed for full potential and expression of the grapes.

Merlot, harvested in a variable climate, stood out for its finesse and aromatic freshness. As for the Cabernet Sauvignon, it benefited from optimal sunshine in October, bringing structure, concentration, and depth from elegant tannins. This year, Petit Verdot was included in the blend, adding a touch of originality and complexity to the overall balance of the vintage.

Château Cantenac Brown 2024 ... a bright, fleshy, velvety wine.

Challenges brilliantly met

Despite the climate issues (excess water, uneven flowering, mildew...), rigorous grape sorting and careful plot management preserved the essence of the Margaux terroir. Low yields give this vintage a precious rarity, despite difficult conditions, offering wines of great aromatic intensity, remarkable balance, and exceptional elegance.

Combining tradition, innovation, and terroir expression

Meticulous work in the vat room, including gentle extractions and controlled fermentation temperatures, has magnified the richness of fruit while polishing the tannins. The integration of Petit Verdot in the blend marks a further step forward, bringing a subtle structure that enriches the estate's signature.

