

CHATEAU CANTENAC BROWN

2010 VINTAGE

varietals

61% Cabernet Sauvignon
39% Merlot

aging

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

harvest proportion

45% Château Cantenac Brown

harvest date

Merlot : Sept. 29th - Oct 6 th
Cabernet Sauv. : Oct. 13th - 20th



tasting notes

The wine is still young. The color is deep and intense. The fresh red fruits make up the majority of the aromas.

Flavors are of an exceptional intensity. Discreet but yet present notes of coffee, toasted almond and toasted bread, thanks to the aging in barrels. On the palate the wine is fleshy, rich and tensed because of its youth. It is clearly an exceptional vintage. The precision of its tannins and the natural acidity of this vintage suggest a great aging potential.
2020-2040

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The 2010 growing season was marked by dry weather all over the region. Winter to summer was very cold, with temperatures 2-3°C below the normal average. The weather started off mild in April, but May was much cooler. Overall, the weather has remained cool for two consecutive years, with morning frost at the point of harvest on October 18th. The solar weather patterns for the 2010 season are notable and similar those of 2009. The month of April was exceptionally warm and sunny. Both years, 2009 and 2010, had great amounts of sun, even more than the great 2005 vintage year. Our ally was the great weather, all the way through the end of harvest.

Fall gave us an indian summer with warm days and cool nights. This year, the harvest was longer than usual, and it spread out over 5 weeks. The vinifications go very well with high alcohol level and tanins with strong potential which lead us to choose low temperature fermentations.

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