

CHATEAU CANTENAC BROWN

GRAND CRU CLASSÉ EN 1855

MARGAUX

Vintage 2006

by José Sanfins

Vineyard

Everything has been done to obtain perfectly sound grapes with the best maturity: **Leaf pruning, green harvest throughout the vineyard.**

We have been working the soils for several years now, and we have noted that it is important to let the grass develop at the end of the season. This cover limits the water absorption by the vines when there are late rains. It is certainly one of the reasons that led to our best results in 2006.

Work and knowledge of the vineyard always make the difference; this is even truer this year.

Harvest

We started with the young Merlots from September 20 to the 22, and continued on September 25 with the old vines.

On September 29, Cabernets Francs were harvested.

On October 2, young plants of Cabernets Sauvignons were harvested; old vines were harvested from October 3 to 9.

This **4 week long harvest** made it possible for us to perfectly link the vinification procedures to the different parcels. Extraction has been adapted to each vat.

2006 has been a precision harvest. We harvested some parcels in two times: first time, the border vines, and on the second time, the heart of the parcel, adapting the wine making techniques to each part.



Vinifications

In 2006, all the working techniques were revised. From the arrival of the harvest at the cellar to the last pumping-over, everything was carefully screened. The double selection, first of the grapes on the moving tables in the parcels, then of the berries on the vibrating tables between the destemmer and the crusher, made it possible for us to follow the exact condition of the harvest berry by berry. The day by day analysis of anthocyanins and polyphenols rates, combined with the tasting, made it possible for us to precisely know the extraction condition of each vat and adapt the pumping-overs as correctly as possible. If it nowadays is common to say that in the word "terroir" we understand the soil, the climate and the men of this vintage, then man's part holds an even more important place today than ever. Merlots are nice, round, colourful; Cabernets are full, rich with fine, silky and long tannins.

Wines proportion :

Château Cantenac Brown	30%
BriO de Cantenac Brown	70%

Blend

Château Cantenac Brown :	75% Cabernet Sauvignon, 25% Merlot
BriOde Cantenac Brown :	45% Cabernet Sauvignon, 50% Merlot, 5% Cabernet Franc

Ageing

Château Cantenac Brown :	60 % new barrels
BriO de Cantenac Brown :	25 % new barrels