

# CHATEAU CANTENAC BROWN

GRAND CRU CLASSÉ EN 1855

MARGAUX

## Millésime 2007

par José Sanfins

### Vineyard

The 2007 Vintage is memorable due to an early flowering. Merlots matured very early, but because of harsh weather, the flowering was continued longer than normal. However, the Cabernets matured beautifully.

Due to lack of sunny days and dry weather, we had to work harder than usual in the vineyard in order to ensure early pruning of the vines. We had to combat the lack of sunlight in the vineyards.

« Aide-toi, le ciel t'aidera », as we say in French (i.e. the Sun will help you): September, the return of good weather kept with us until the end of the harvest, as well as the vintner's grins!

The weather finally rewarded us. Due to the late harvesting, we were blessed with ripe and beautiful fruit!

### Harvest

September 20<sup>th</sup>, 21<sup>st</sup> and 22<sup>nd</sup> the Merlots and young vines were harvested. As in the Sauternes region, a small team cut the first grapes on about 4 Ha.

The harvesters were directed to pick the darkest berries first and then the others. Our goal was to discern the differences of maturity on a single vine stock, due to the long lasting flowering period. September 25<sup>th</sup>, our entire team harvested the Merlots; continuing on Thursday 27<sup>th</sup> and finally completing it on October 2<sup>nd</sup>.

Cabernets Francs were harvested on October 3<sup>rd</sup> and 4<sup>th</sup>.

We started the Cabernets Sauvignons on October 8<sup>th</sup>.

We were looking forward to that part of the crop: Impatient and excited, we were convinced of their potential.

This part of the harvest was much shorter than the Merlot harvest due to the shorter flowering period. We finished on October 15<sup>th</sup>.

### Vinifications

We had a great vintage! The longer growing season made it possible to concentrate on each varietal, each plot of land with great precision... The Merlots were fresh and full of fruit.

The Cabernets matured slowly; They had beautiful colour and were full of aroma and soft velvety tannins.

Blending was the key!

**Technical Data** : Château Cantenac Brown 30 % of the crop

### Ageing :

Château Cantenac Brown 60 % new barrels

BriO de Cantenac Brown 25 % new barrels

### Blend :

Château Cantenac Brown 65 % Cabernet Sauvignon, 65 % Merlot

BriO de Cantenac Brown 50 % Cabernet Sauvignon, 45 % Merlot, 5 % Cabernet Franc

