

# CHATEAU CANTENAC BROWN

GRAND CRU CLASSÉ EN 1855

MARGAUX

## Millésime 2008

José Sanfins

### Vineyard

The burburst has been very slow due to the cool temperatures and the rains during the whole month of April. We have had to wait until beginning of May, with the first 10 sunny days, to see a fast shoot. Despite quite an early start (end of March), the vines controlled in May were not showing an advanced stage and the evolution fitted with last years' averages.

The flowering started 8 to 10 days later than usual. The cool temperatures during the Merlots' flowering and the warm ones during the Cabernets made it so that there is little difference between the two grape varieties.

The véraison has been slow. The first changes of colour came later than the average over the past 30 years.

The work from springtime to the harvest, sharper year after year, and in which we are much more reactive, has partially balanced the lack of climatic generosity. Nevertheless, Hervé Martin, our Vineyard Manager (on the estate since 1986) confirms it: "we never saw a crop evolving so well, less than two months before the harvest.

September and October saved the quality of the berries." 2008 will have to be listed in our good vintages.



### Harvest

October 1st, 2nd and 7th, we started with the Merlots, harvesting the young vines and then the old ones.

October 9th, we harvested the Cabernet Francs. One day was enough due to the low percentage and yield.

October 13th to 19th, we harvested the Cabernets Sauvignons. The weather, better everyday, allowed us to reach an unthinkable maturity, early September.

### Vinifications

After being sorted once by the harvesters, then on the sorting table in the vineyard, the whole crop is taken in trays to the cellar to be once again sorted between the de-stemmer and the crusher on the vibrating sorting table.

The attention given to each single plot, keeping the integrity of the berries, makes it possible to apprehend the work in the cellar with serenity.

The same softness and precision is being used by the team working in the cellar. Managed by Guillaume Dousset, our Cellar Master, and Gaël Crespy, our Quality Manager, everything is done to extract only the best.

Merlots are colourful and rich in alcohol, Cabernets have lots of flavour. The expressions of a fine wine are shown here.

**Technical Data** : Château Cantenac Brown 33 %

### Ageing :

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

### Blend :

Château Cantenac Brown	60 % Cabernet Sauvignon, 40 % Merlot
BriO de Cantenac Brown	56 % Cabernet Sauvignon, 32 % Merlot, 12 % Cabernet Franc

