

CHATEAU CANTENAC BROWN

GRAND CRU CLASSÉ EN 1855

MARGAUX

Vintage 2009

José Sanfins

The Vineyard

The budburst is fast and spreads over the first two weeks of April.

The flowering of Merlots and Cabernets Sauvignons is rapidly taking place in late May with some very good weather conditions.

The « Véraison » starts on July 24th for the Merlots and July 31st for the Cabernets.

The months of August, September and October are truly exceptional. The temperatures differences during days and nights are often important with cool nights and hot days, perfect for a good maturity.

The summer's climate remains until early October, then the temperatures drop quickly with morning frost on October 16th and 18th.

The Harvest

The harvest starts by picking the young plants of Merlots on September 23rd, with the Cantenac Brown's team. The old parcels of Merlots are harvested on September, 28th and 29th to finish on October, 3rd. The Cabernets Francs wait until October, 7th.

The weather is on our side throughout the picking season, which allows us to apprehend the harvest serenely.

The Cabernets Sauvignons are beautiful. After picking the young plants and the first parcels between October, 8th and 10th, we harvest the old Cabernets from October, 12th to 15th. The grapes selected on the second sorting table after the destemmer are particularly promising. They are beautifully matured with intense red berries flavours. On the last day, temperatures fall to 5°C in the morning and 17°C in the afternoon : Fantastic! The colours will release even better !

The timing is perfect : The brutal drop in temperatures occurs the day after the end of the harvest.



The Wine

From the first pumping over on, our feeling is confirmed : the colours would be unbelievably deep, berries flavours are all around the cellar.

We deeply enjoy each single step of the 2009 vintage, from the choice of which parcel to harvest to each single decision for the plots vinification.

The creation of the ideal blend of Château Cantenac Brown and BriO, our second label, is a real pleasure.

All the difficulty will have been to create a "Bordeaux". Indeed degrees are high but fortunately this vintage has also lots of freshness.

Tannins are intense and the lots will create round and fine wines, very balanced.

Mother Nature gave us everything : 2009 vintage is definitely exceptional, **it is a great Bordeaux.**

Technical Data

Château Cantenac Brown 42 %
BriO de Cantenac Brown 58 %

Ageing :

Château Cantenac Brown 50 % new barrels
BriO de Cantenac Brown 25 % new barrels

Blend :

Château Cantenac Brown 65 % Cabernet Sauvignon, 35 % Merlot
BriO de Cantenac Brown 50% Cabernet Sauvignon, 40% Merlot, 10 % Cabernet Franc

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