

CHATEAU CANTENAC BROWN

GRAND CRU CLASSÉ EN 1855

MARGAUX

Millésime 2012

by José Sanfins

Surprising 2012!

Afterward, it is always easy to explain qualities of a vintage: At first, the 2012 vintage was to be difficult: whether our oceanic climate would have been forgotten in the last few years, we've been definitely reminded of our location, which is indeed rather good to produce great quality wines, but sometimes also quite humid.

The vineyard had seldom needed such an amount of work, and all along the season, we kept going all through the vineyard.

On the first 2 weeks of July, to compete the lack of sun, over 140 people came to "écharder" 100% of the vineyard.

End of August, as we wanted to definitely homogenize the maturity, it's been decided to "clean" clusters from each single still green and pink berry, in order to only keep the best.

Finally, thanks to such a precise work and naturally low yields, maturity was reached only 1 week later than usual.



White wine with AltO de Cantenac Brown,

Whites have been picked by hand on September 12th in perfect sound conditions. They are aromatic, round and fresh.

After fermentation, AltO is as good as we had hoped with lots of flavors and a nice acidity. Fermentations and maturation in 1-year-old barrels will bring fullness.

Red wines with Château Cantenac Brown and BriO, Harvesting

Each single day, vinestock after vinestock and bunch by bunch, vintners made even better from what Mother Nature had given. Even if some rains at the end of September raised some doubts, the knowledge and experience of our technical team made it possible to keep cold blood. We started harvesting Merlots on October 1st, and finished Cabernets Sauvignons on October 17th. Even if botrytis had been seen in the vineyard, it didn't disturb our decision on what lot to harvest and when. Deleafing and optimized sun exposure of the clusters have been particularly favorable.

Fermentation

All grapes have been sorted carefully: First by hand, cluster by cluster, on tables in front of the vat room. Then sorted again, berry by berry, between destemmer and crusher, also by hand or through optical sorting machine. Only good grapes entered into the fermentation vats.

We got cheered up by the first pumping overs. First juices were deep colored and had soft tannins. And after ageing and tastings, relief changed to enthusiasm.

2012 is a very good vintage, you'll get surprised!

Château Cantenac Brown 2012

Percentage of the harvest : Château Cantenac Brown 53 %

Ageing:

Château Cantenac Brown : 60 % new barrels

BriO de Cantenac Brown : 25 % new barrels

Blend:

Château Cantenac Brown : 65% Cabernet Sauvignon, 35 % Merlot

BriO de Cantenac Brown : 45 % Cabernet Sauvignon, 45 % Merlot, 10 % Cabernet Franc

