

# CHATEAU CANTENAC BROWN

GRAND CRU CLASSÉ EN 1855

MARGAUX

## Millésime 2013

by José Sanfins

### 2013 Vintage: A challenge met !

In recent years, we have forgotten what a « normal » vintage means. In one way or another, Mother Nature's excesses have become the new standard. 2013 is a perfect example ».

Weather conditions in the first half of the year, week after week, dampened our natural optimism.

Late budbreak: « No big deal, the vines will catch up later... »

Cold, rainy, dreary spring: « 2012 was the same, and we still managed to make very nice wines... »

Very difficult weather conditions during the flowering: « We have a nice amount of crop on the vine, we'll have enough, and if it's smaller it will ripen easier... »

Beginning of July, summer suddenly shows up. Temperatures soar. The vine doesn't suffer however, as it finds plenty of water in the soil. But the sun is generous, and our morale is up. We deleaf, we do « échardage », and we work with precision in the vineyard.

Nonetheless, cooler temperatures in August prevent the vines from catching up. We hope for a warm and sunny Indian summer which makes great vintages. Humidity in September decides otherwise.

### Harvesting

From the onset of harvest, we are on all fronts. Daily, we evaluate the potential of each single plot to determine its ability to continue to ripen in the face of possible diminished quality. We slow down today on this area, accelerating the next day on another.

The low yields turn an evil into a blessing. This small crop of well aerated grapes has benefited from its poor conditions. This is in part what saved the vintage. As a team we also had to be responsive to the conditions, with precision and creativity. We had to « get the job done ».

We harvested some days more than 7 hectares a day, unlike the normal 3-4 hectares, with 3 teams of over 180 harvesters ; Twice our normal size.

**We rose to the challenge, and met it.**

Our foresight, observation, and hard work made the difference in the 2013 vintage. The harvest, albeit historically small, allows us to **proudly present wines worthy to be called CANTENAC-BROWN.**

### Harvest Dates :

Merlot: September 27, October 1 and 2; Cabernet Franc: October 7

Cabernet Sauvignon: October 3, 4, 7, 8, 9 and 10

**Percentage of the harvest** : Château Cantenac Brown 40 %

### Blend :

Château Cantenac Brown : 68 % Cabernet Sauvignon, 32 % Merlot

BriO de Cantenac Brown : 62 % Cabernet Sauvignon, 30 % Merlot, 8 % Cabernet Franc

### Ageing :

Château Cantenac Brown : 60 % new oak

BriO de Cantenac Brown : 25 % new oak