

# BRIO DE CANTENAC BROWN

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2007 VINTAGE

## varietals

50% Cabernet Sauvignon  
45% Merlot  
5% Cabernet Franc

## aging

12 months in French oak barrels  
25% new oak barrels  
75% one-year-old oak barrels

## harvest proportion

70% BriO of Cantenac Brown

## harvest date

Merlot : 20 Sept. - 2nd Oct.  
Cabernet Franc : October 3rd - 4th  
Cabernet Sauvignon : Oct. 8th - 15th



## tasting notes

Softness is characteristic for this vintage.

Its color is shiny with ruby reflections.

The nose is fruity with aromas of raspberry and blackcurrant. On the palate, the fine tannins fulfill perfectly the red fruits, revealing a charming and pleasant vintage.

Delightful vintage to drink.

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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! The longer growing season made it possible to concentrate on each varietal, each plot of land with great precision

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