

# BRIO DE CANTENAC BROWN

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2008 VINTAGE

## varietals

56% Cabernet Sauvignon  
32% Merlot  
12% Cabernet Franc

## aging

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

## harvest proportion

33% BriO of Cantenac Brown

## harvest date

Merlot : October 1st - 7th  
Cabernet Franc : October 9th  
Cabernet Sauvignon : Oct. 13th - 19th



## 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 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. 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, the weather improve day after day and allow that grapes to reach an outstanding maturity in the beginning of September. The harvest take place the first 3 weeks of October. In the cellar, precision is key in the conception of the 2008 vintage and everything is done to extract the best of the harvest.

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