

# BRIO DE CANTENAC BROWN

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2009 VINTAGE

## varietals

50% Cabernet Sauvignon  
40% Merlot  
10% Cabernet Franc

## aging

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

## harvest proportion

68% BriO of Cantenac Brown

## harvest date

Merlot : Sept. 23rd - Oct. 3rd  
Cabernet Franc : October 7th  
Cabernet Sauvignon : Oct. 8th - 15th



## tasting notes

The color is rich and deep, with purple and crimson shades.

The nose is an explosion of smooth and fruity aromas with slightly wooded notes.

On the palate, softness prevails: Fresh fruits, cocoa and fine tannins with great elegance...

such a great pleasure for your mouth.

Like all great vintages, 2009 can age for a few more years.

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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 grapes are beautiful for the harvest. The grapes have reached a perfect maturity with red berries intense flavours. The weather is on our side throughout the picking season, which allows us to apprehend the harvest serenely.

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