

BRIO DE CANTENAC BROWN

2010 VINTAGE

varietals

65% Cabernet Sauvignon
30% Merlot
5% Cabernet Franc

aging

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

harvest proportion

55% BriO of Cantenac Brown

harvest date

Merlot : Sept. 29th - Oct. 6th
Cabernet Franc : October 7th
Cabernet Sauvignon : Oct. 13th - 20th



tasting notes

The color is deep with a delicate wooded nose and seducing aromas of spices on black fruits among which blackberry and blueberry.

On the palate, the wine is elegant, round and smooth, with fine tannins and a delicate finish.

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The 2010 growing season was marked by dry weather all over the region. Winter to summer was very cold, with temperatures 2-3°C below the normal average. The weather started off mild in April, but May was much cooler. Overall, the weather has remained cool for two consecutive years, with morning frost at the point of harvest on October 18th. The solar weather patterns for the 2010 season are notable and similar those of 2009. The month of April was exceptionally warm and sunny. Both years, 2009 and 2010, had great amounts of sun, even more than the great 2005 vintage year.

Our ally was the great weather, all the way though the end of harvest. Fall gave us an Indian summer with warm days and cool nights. This year, the harvest was longer than usual, and it spread out over 5 weeks. The vinifications go very well with high alcohol level and tanins with strong potential which lead us to choose low temperature fermentations.

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