

BRIO DE CANTENAC BROWN

2012 VINTAGE

varietals

45% Cabernet Sauvignon
45% Merlot
10% Cabernet Franc

aging

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

harvest proportion

47% BriO of Cantenac Brown

harvest date

Merlot : October 1st - 12th
Cabernet Franc : October 7th
Cabernet Sauvignon : Oct. 8th - 17th



tasting notes

The color is deep.

The nose reveals fresh fruits aromas melted with vanilla notes. On the palate, fruity flavors are enhanced by fine fresh tannins. This delightful vintage can already be opened but also be kept for a few years.

“

At first, the 2012 vintage was to be difficult: whether our oceanic climate would have been forgotten in the last few years, we've been definitely reminded of our location, which is indeed rather good to produce great quality wines, but sometimes also quite humid. The vineyard had seldom needed such an amount of work, and all along the season, we kept going all through the vineyard. On the first 2 weeks of July, to compete the lack of sun, over 140 people came to "écharder" 100% of the vineyard.

End of August, as we wanted to definitely homogenize the maturity, it's been decided to "clean" clusters from each single still green and pink berry, in order to only keep the best. Finally, thanks to such a precise work and naturally low yields, maturity was reached only 1 week later than usual. Each single day, vinestock after vinestock and bunch by bunch, vintners made even better from what Mother Nature had given. Even if some rains at the end of September araised some doubts, the knowledge and experience of our technical team made it possible to keep cold blood. The work in the vineyard throughtout the year is very beneficial and allow us to obtain a healthy and qualitative harvest.

”

