

BRIO DE CANTENAC BROWN

2014 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

50% BriO of Cantenac Brown

harvest date

Merlot : Sept. 25th - Oct. 1st
Cabernet Franc : October 6th
Cabernet Sauvignon : Oct. 7th - 15th



tasting notes

The color is rich and deep, with purple and red garnet shades.

The nose reveals a blend of ripe fruits aromas with hints of vanilla, slightly wooded.

On the palate, the richness of fruity flavors gives greatness to this vintage.

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After quite a warm and rainy winter, an early budburst, and a fast and homogeneous flowering, cautious vine-growers and winemakers experienced a slow véraison. Once again the weather was good to us: all seasonal vineyard tasks in the first part of the year that are now part of our usual routine (such as getting rid of base bud shoots, leaf pruning, “échardage” (i.e. getting rid of laterals shoots specifically located in the cluster area, green harvest) could not compensate for the cool temperatures of the beginning of the summer. We began to doubt that we could produce a wine as great as vintage 2014. We desperately needed more sun and warmer temperatures...

From the end of August on, average temperatures came back to normal, and a very hot and sunny September led to mature grapes and soft tannins, thanks to a sound and healthy vineyard. Hence, a harvest of high quality. When the grapes are harvested, the cellars are working on the blend in order to find the best synergy between the vats and the plots.

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