

# BRIO DE CANTENAC BROWN

---

2016 VINTAGE

## varietals

49% Merlot  
40% Cabernet Sauvignon  
11% Cabernet Franc

## aging

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

## harvest proportion

51% BriO of Cantenac Brown

## harvest date

Merlot : Septembre 23rd - 29th  
Cabernet Franc : Oct. 3rd - 4th  
Cabernet Sauvignon : Oct. 10th - 19th



## the harvest

From the first rainy days of mid-September, the grapes are gleaming, the ripening is accelerating, and the sun bathed berries are healthy and sound, allowing us to perform our harvest to a slow and precise rhythm with no stress ! (14 days in 5 weeks).  
Extraction is easy, color and tannin develop with little effort.  
The grape seeds taste of hazelnut, and the berries are perfectly ripened !

“

After a rather dry and warm winter, the beginning of the growing season is rainy through June, giving way to a dry and hot summer. Bud-break took place in mid-March, and this slow, yet stable growth allowed us to forecast a late harvest.

Thankfully, June revealed itself as perfect for a complete and rapid flowering on the Merlots, a little slower on the Cabernets, but with beautiful ripening overall on all varietals. June through September proved a beautiful weather, almost too hot, but never reaching heatwaves. Also, even if some of the younger vines may have suffered, the older, more established ones continue to ripen, thanks to high water tables.

Balance is there, this slight «block» at the end of August reduced alcohol content. However, rain in mid-September along with beautiful sunny days and cool nights, allowed us to maintain great freshness with exceptional polyphenolic richness.

”

