

BRIO DE CANTENAC BROWN

2017 VINTAGE

varietals

69% Cabernet Sauvignon
26% Merlot
5% Cabernet Franc

aging

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

harvest proportion

46% BriO of Cantenac Brown

harvest date

Merlot : September 14th - 21st
Cabernet Franc : September 26th
Cabernet Sauvign. : Sept. 27th - Oct 2nd



the harvest

The crop started progressively mid-September. We began with the plants and seedlings.

Then we prepared ourselves to harvest the old vines at good maturity.

2017 will remain in the memories as the vintage of the frost ...

but 2017 is above all an early vintage with a regular and fast flowering and a homogeoues veraison.

The great terroirs gave great grapes. Very early, bunches presented a remarkable wealth in anthocyan, juices are fresh and colored.

Merlots are plumps and gourmands. Cabernets reveal complex aromas.

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After a cold January month, February and March were quite mild and the budburst was fast and homogeneous. The vintage began to look promising; April was particularly beautiful, with important thermal amplitudes. The wind shifted to the North. At dawn of April 27th and 28th, the sky was perfectly clear and temperatures fell below 0°C (32F).

We are lucky; as the majority of Château Cantenac Brown vineyard did not suffer too much loss. After this climatic shock, the following months were hot, especially the end of June where a heat wave boosted the vegetation. It was a true godsend. In July and August, temperatures stayed reasonable; while the vines remained advanced compared to the thirty-year average.

Finally a vintage in 7 with a high-quality level ? The summer was slightly fresher than usual and the rains during the beginning of September removed any doubt, we will not harvest a 1947. What a pity ! Nevertheless, the vintage has a great potential, thanks to all the attention to detail including leaf thinning, removal of secondary shoots, and even green harvest on some particular plots too overloaded.

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