

CHATEAU CANTENAC BROWN

2006 VINTAGE

varietals

75% Cabernet Sauvignon
25% Merlot

aging

15 months in French oak barrels
60% new oak barrels
40% one-year-old oak barrels

harvest proportion

30% Château Cantenac Brown

harvest date

Merlot : September 20th - 25th
Cabernet Sauvignon : Oct. 2nd - 9th



tasting notes

The color is still fresh, deep and well concentrated. Aromas are slightly oaked and smoky with a hint of vanilla, specific of its noble aging.

Then comes the fruit basket with aromas of blackberry, strawberry and cherry.

The wine is very complex and a lot of other aromas do appear over the tasting.

The attack is dense but soft on the palate with tannins of great quality. The wine of a great purity is very precise.

It is unequivocally one of the great achievements of the vintage. Even if it can be appreciated today, it deserves to age a few years more. 2016-2030

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Everything has been done to obtain perfectly sound grapes with the best maturity: Leaf pruning, green harvest throughout the vineyard. We have been working the soils for several years now, and we have noted that it is important to let the grass develop at the end of the season. This cover limits the water absorption by the vines when there are late rains. It is certainly one of the reasons that led to our best results in 2006. Work and knowledge of the vineyard always make the difference; this is even truer this year. 2006 has been a precision harvest. We harvested some parcels in two times: first time, the border vines, and on the second time, the heart of the parcel, adapting the wine making techniques to each part. In 2006, all the working techniques were revised in the cellar and support the efforts made in the vineyard in order to allow an adapted extraction to each vat.

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