

CHATEAU CANTENAC BROWN

2008 VINTAGE

varietals

60% Cabernet Sauvignon
40% Merlot

aging

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

harvest proportion

33% Château Cantenac Brown

harvest date

Merlot : October 1st - 7th
Cabernet Sauvignon : Oct. 13th - 19th



tasting notes

Nice color, very deep.

First, fruits come with berries and black cherries aromas.

Then roasted coffee and a slight smoky flavor get added to the wide range of aromas suggested in this wine.

The attack is silky and elegant.

The wine is harmonious.

The length is smooth.

It's a real pleasure but it can still age longer. 2016-2025

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The burburst has been very slow due to the cool temperatures and the rains during the whole month of April. We have had to wait until beginning of May, with the first 10 sunny days, to see a fast shoot. The flowering started 8 to 10 days later than usual. The cool temperatures during the Merlots' flowering and the warm ones during the Cabernets made it so that there is little difference between the two grape varieties. The véraison has been slow. The first changes of colour came later than the average over the past 30 years. The work from springtime to the harvest, sharper year after year, and in which we are much more reactive, has partially balanced the lack of climatic generosity.

Nevertheless, the weather improve day after day and allow that grapes to reach an outstanding maturity in the beginning of September. The harvest take place the first 3 weeks of October. In the cellar, precision is key in the conception of the 2008 vintage and everything is done to extract the best of the harvest.

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