

CHATEAU CANTENAC BROWN

2015 VINTAGE

varietals

61% Cabernet Sauvignon
39% Merlot

aging

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

harvest proportion

51% Château Cantenac Brown

harvest date

Merlot : Septembre 17th - 24th
Cabernet Sauv. : Sept 28th - Oct. 8th



the harvest

Berries were healthy and the maturity was there. Good timing for harvest is the key:

Not too early, not too late, not too ripe...

We decided to harvest grapes when they would develop "red berry" flavors not "black berry" ones: tannins had to be nicely ripe, alcohol content needed to be balanced, not too high, and acidity was to be tasted but not too high.

Maybe all of that seems logical, but we know how lucky we have been to decide the ideal ripeness of our berries without constraint.

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Beginning in the spring, temperatures were warmer than average. At the end of May, flowering was fast and homogeneous. In June and July, the warm temperatures led to a slow growing season, which stopped early. Conditions were similar to those in the best vintages. In August, rains were on time to complete the "véraison" that had started by the end of July.

In September, the difference of temperatures between cool nights and warm days, with the addition of brief rains helped reach a perfect ripening. We decided to harvest grapes when they would develop "red berry" flavors not "black berry" ones: Tannins had to be nicely ripe, alcohol content needed to be balanced, not too high, and acidity was to be tasted but not too high.

2015 was a bright and cool year with perfect weather conditions, giving our wines wide aromatic potential, with fine and round tannins.

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