

BRIO DE CANTENAC BROWN

2006 VINTAGE

varietals

50% Merlot
45% Cabernet Sauvignon
5% Cabernet Franc

aging

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

harvest proportion

70% BriO de Cantenac Brown

harvest date

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



tasting notes

The deep red color with purple reflections is beautiful.

The blackcurrant and blackberry notes compose a gourmet mouth, supported by silky tannins and a fine wooded touch.

This wine is undeniably a success and can already be fully enjoyed.

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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 twice: 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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