



BRIO

DE CANTENAC BROWN

2025 VINTAGE

“The Expression of a Terroir”

Brio de Cantenac Brown 2025 is distinguished by a blend in which Merlot plays a more prominent role this year, bringing a particularly charming and approachable expression even in its youth. The parcels delivered beautifully ripe fruit, resulting in wines that are vibrant, dense, and full of promise, leaving this vintage with a singular Margaux signature.

BLEND

74% Merlot - 26% Cabernet Sauvignon

AGEING

12 months in 250hl casks and French oak barrels

HARVEST PROPORTION

35% of the harvest

MANUAL HARVEST

Merlot	September 5th to 15th
Cabernet Sauvignon	September 15th to 22nd

TERROIR

Gravelly slopes: gravel mixed with fine clay and sand particles

VINIFICATION

Gentle extraction by gravity



En Primeurs 2025

THE POWER OF THE EARTH

BRIO DE CANTENAC BROWN



2025 VINTAGE

 WINTER

Warm and wet enough to allow the soil to rehydrate properly

 SPRING

A changeable season, marked by alternating mild conditions and wetter spells, demanding close attention in the vineyard to maintain the vines' health and balance.

 SUMMER

Conditions proved highly favourable for ripening. The interplay of sunny days and cooler nights ensured a gradual, even development of maturity, while retaining vibrant natural acidity.

TECHNICAL

- Vinifications were carried out in the **new gravity-fed winery**, designed to ensure particularly gentle handling of the grapes and musts at every stage
- The berries were small, with skins **rich in phenolic compounds**, a result of naturally moderate yields and the gradual ripening of the fruit
- **Low-temperature fermentations** were employed to preserve aromatic purity and enhance fruit expression
- Fermentations were conducted on a **parcel-by-parcel** and **grape variety basis**, in order to best reveal the diversity and precision of the vineyard's terroirs

TASTING

The wine shows a deep, brilliant colour.

The nose offers beautiful aromatic intensity, led by ripe black fruit, cherry and plum notes, enhanced by delicate floral hints and a subtle spicy freshness.

On the palate, it is generous and indulgent, with a supple, velvety texture. The overall impression is harmonious, reflecting the elegant and seductive style of Brio de Cantenac Brown.

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« From the very start of the maceration process, the vats filled the cellar with their aroma: fresh fruit, violets... we already knew we were onto something special. »

“In the face of the summer heatwave, the vines and our terroirs have shown remarkable resilience.”

“When the density readings were taken, the color of the juice was almost black, with impressive depth.”

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THE POWER OF THE EARTH