



# CHÂTEAU CANTENAC BROWN

2025 VINTAGE

## “The Expression of a Terroir”

The 2025 vintage stands out from the very first tastings for its exceptional elegance and concentration. Each parcel yielded grapes of remarkable ripeness, giving rise to wines that are vibrant, dense, and full of promise, leaving this vintage with a distinctive Margaux signature.

**BLEND** 60% Cabernet Sauvignon - 38% Merlot - 1% Cabernet Franc - 1% Petit Verdot

**AGEING** 15 months in french oak - 60% new barrels - 40% one year old barrels

**HARVEST  
PROPORTION** 65% of the harvest

<b>MANUAL HARVEST</b>	Merlot	September 5th to 15th
	Petit Verdot	September 10th
	Cabernet Franc	September 18th
	Cabernet Sauvignon	September 15th to 22nd

**TERROIR** Gravelly slopes: gravel mixed with fine clay particles

**VINIFICATION** Gentle extraction by gravity



En Primeurs 2025

THE POWER OF THE EARTH

# CHÂTEAU 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

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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.”

## TASTING

Early tastings reveal a wine of remarkable aromatic purity.

**The nose** opens with vibrant fruit, led by fresh black fruit notes and enhanced by delicate floral nuances.

**On the palate**, the texture is both elegant and precise. Fine, silky tannins lend structure with great refinement, while allowing a lively freshness to emerge.

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

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