



BARON DE BRANE

Margaux AOC

Ch.Brane Cantenac GCC 2nd wine

www.brane-cantenac.com

VARIETALS	65% Merlot, 32% Cabernet Sauvignon, 3% Cabernet Franc
VINTAGE	2016
REGION	Margaux, Bordeaux, France
TECHNICAL DATA	Alcohol 13.5%
APPEARANCE	Deep purple color.
NOSE	On the nose, ripe fruit aromas such as blackberry and plump cherry mingle with elegant oak (toast, smoke, vanilla) and fresh notes.
PALATE	On the palate, the attack is round and frank. This very dense, well-balanced wine has a fine tannic structure, with tannins that are already well coated and fine. Long finish with a fruity, aromatic return.
AGEING	12 months in French oak barrels (30% new oak, 70% used once).
PAIRING	At its best with red mullet fillets marinated in Tahiné sauce.
RATINGS	93pts JAMESSUCKLING.COM  91pts  WINE ADVOCATE 90pts Wine Spectator  
ORDER CODE	FR0532

VINUM LECTOR