



BRIO DE CANTENAC BROWN

Château Montrose GCC 2nd wine

www.cantenacbrown.com

VARIETALS	69% Cabernet Sauvignon, 26% Merlot, 5% Cabernet Franc
VINTAGE	2017
REGION	Margaux, Bordeaux, France
TECHNICAL DATA	Alcohol 13.5%
APPEARANCE	The wine has a deep garnet color.
NOSE	It has a complex, concentrated aroma, with fruity, slightly spicy notes and hints of hazelnut.
PALATE	The wine has a silky texture on the palate and gradually develops a concentrated, meaty character.
AGEING	1 year in French oak barrels, 25% new and 75% in one-year-old oak barrels.
PAIRING	Brio de Cantenac Brown pairs well with roasted or grilled red meats like lamb and beef, poultry, duck, and game dishes. Its structure also complements richer, more complex dishes such as mushroom risotto or aged cheeses like Comté or Gruyère.
RATINGS	4.1  ★★★★★ vivino
ORDER CODE	FR0796