



CHÂTEAU CANTENAC BROWN

Margaux Grand Cru Classé AOC

www.cantenacbrown.com

VARIETALS	73% Cabernet Sauvignon, 27% Merlot
VINTAGE	2021
REGION	Margaux, Bordeaux, France
TECHNICAL DATA	Alcohol 13.5%
APPEARANCE	Deep ruby with light garnet shades.
NOSE	Very aromatic nose with notable hints of raspberry with Merlot grapes softer than usual and the Cabernet more concentrated.
PALATE	A round and full-bodied wine, with fine and elegant tannins. The balance is excellent between acidity and roundness. Typically Bordeaux.
AGEING	For 12 to 15 months in 60% new oak barrels and 40% one-year-old oak barrels.
PAIRING	Chateau Cantenac Brown is best served with all types of classic meat dishes, roasted, braised and grilled. A perfect match with Asian dishes, hearty fish courses like tuna, mushrooms, and pasta as well as cheese.
RATINGS	94pts Decanter 94pts Antonio Galloni vinous 93pts JAMESSUCKLING.COM 4.0 VIVINO 93pts <i>Robert Parker</i> WINE ADVOCATE
ORDER CODE	FR0327

VINUM LECTOR