



CHÂTEAU BRANE-CANTENAC

Margaux Grand Cru Classé AOC

www.brane-cantenac.com

VARIETALS	84% Cabernet Sauvignon, 14% Merlot, 2% Cabernet Franc
VINTAGE	2013
REGION	Margaux, Bordeaux, France
TECHNICAL DATA	Alcohol 13%
APPEARANCE NOSE	A beautiful, deep, limpid garnet colour. Beautiful nose featuring raspberry and strawberry scents, floral notes, and a hint of sweet spices.
PALATE	The palate is medium-bodied with fine tannin with pleasant flavours, accessible and supple on the finish.
AGEING	18 months in French oak barrels, 70% new.
PAIRING	It pairs beautifully with roasted/grilled red meats, hearty poultry, rich pork dishes, earthy mushrooms and hearty pastas, but even salmon, thanks to its savory profile.
RATINGS	91pts JAMESSUCKLING.COM  4.1 

ORDER CODE	FR0549
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VINUM LECTOR