



CHÂTEAU BRANE-CANTENAC

Margaux Grand Cru Classé AOC

www.brane-cantenac.com

VARIETALS	74% Cabernet Sauvignon, 22% Merlot, 2% Cabernet Franc, 1% Carmenère, 1% Petit Verdot
VINTAGE	2021
REGION	Margaux, Bordeaux, France
TECHNICAL DATA	Alcohol 13%
APPEARANCE NOSE	A beautiful, deep, limpid garnet colour. On the nose, it reveals great freshness, with notes of black fruits such as blackberries and delicate hints of white flowers. The nose is complex, with notes of clove and eucalyptus.
PALATE	The attack is frank and generous. Tannins are supple and silky, of great quality. The wine is dense and complex, with aromas of black fruit, spices and a hint of menthol for a very nice balance. The finish is long, with the characteristic notes of Cabernet.
AGEING	18 months in 100% new French oak barrels.
PAIRING	Medallions of pork filet mignon served with mashed potatoes and pan-fried mushrooms.
RATINGS	95pts Decanter 95pts Antonio Galloni vinous 95pts JAMESSUCKLING.COM  4.1 ★★★★★ VIVINO 
ORDER CODE	FR0549

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