Chateau Brane Cantenac, 2th Grand Cru Classe, Margaux, 2016



Iseloomustus

Chateau Brane Cantenac ajalugu ulatub 17. sajandi algusesse, tänapäeval juhib mõisa Henri Lurton, tänu kellele on uuesti istutatud suurem kogus viinapuid, tõstetud nende tihedust ja uuendatud kuivendussüsteemi. Brane Cantenac kasutuses on 75 hektarit maad, millest 55% on Cabernet Sauvignon all. Segu:70% Cabernet Sauvignon, 27% Merlot, 2% Cabernet Franc ja 1% Carmenere. |

Auhinnad

Robert Parker's Wine Advocate - 96-98 Points
The 2016 Brane-Cantenac is a blend of 70% Cabernet Sauvignon, 27% Merlot, 2% Cabernet Franc and 1% Carmenere picked from 22 September until 17 October (the tiny parcel of Carmenere picked three days later). The yields came in at 51 hectoliters per hectare and it is matured in 75% new oak and 25% one-year-old barrels, the final alcohol level 13.3%. It has a beautifully defined, very detailed bouquet with mineral-rich black fruit laced with cedar and graphite notes, living up to its nom de plume as the "Pauillac of Margaux." The palate is simply the best that I have ever tasted at the estate, without question. This has presence, but also weightlessness, filigree tannin and perfectly pitched acidity, with real intensity and drive. The tension here is outstanding and the persistence is incredibly long. It is not the showiest of all the 2016s by a long stretch, and yet it is everything you could possibly want from a Margaux. | **James Suckling - 96 Points**
So much ripe and sweet tobacco on the nose with currant and blackberry character. Full body, intense tannins with density and beauty. It’s a wine with great structure and panache for this estate. Try after 2024. |

Tarbimissoovitus

Sobib hästi koos ulukilihaga või loomalihaga. |

Tootegrupp	VEIN
Päritolumaa	Prantsusmaa
Piirkond	Bordeaux
Bränd	Chateau Brane Cantenac

avallone

Viinamari	Cabernet Sauvignon, Cabernet-Franc, Merlot
Värvus	Punane
Maitse	Kuiv
Stiil	Täidlane
Alkoholisisaldus	13,5%
Serveerimistemperatuur	16-18°C
Maht	75cl
Toidusoovitus	Loomaliha, Ulukiliha