

GRAND CRU CLASSÉ EN 1855

CHÂTEAU

BRANE - CANTENAC

MARGAUX

2019

HENRI LURTON

2019 vintage

2019, an exceptional year at Brane.
Every 30 years: 1899-1929-1959-1989...
and one more.

OWNER'S REMARKS

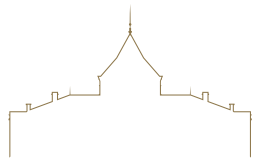
2019 was a year for great terroirs. At Brane, terrace 4's clay-gravel sub-soil enabled extraordinary ripening.

For the grand vin, we only used the plots on the plateau corresponding to this terrace, eliminating all the other terroirs from the start: the sandy colluvial soil on the lower part of the plateau, and very good clayey gravel on terrace 3 (Carabin) and the sandy gravel on terrace 5 (behind the park).

The new Château Brane-Cantenac Blanc label: we had an idea that our Haut-Médoc plots on clay soil would be better suited to white varieties. Today we have the proof, thanks also to the excellent work of our technical team, with the creation of this superb white wine.

Henri LURTON

	CS %	CF %	MERLOT %	CARMENÈRE %	PETIT VERDOT %	% VOL.	AT	PH
BRANE CANTENAC	70	2	26	1	1	14.1	3.74	3.72
BARON DE BRANE	54	0	45	1	0	14.2	3.47	3.71
MARGAUX DE BRANE	18	5	77	0	0	14.6	3.40	3.68



BRANE-CANTENAC

SECOND GRAND CRU CLASSÉ EN 1855
MARGAUX

THE WEATHER

- The third hottest year since 1900.
- A mild winter and a warm spring.
- A significant water deficit in the summer.
 - Two heat waves, in June and July.
 - Cool summer nights.
 - The rain came after the harvests.
- More than usual annual sunshine (+10%).

HARVEST DATES

Cabernet Sauvignon 26/09 to 9/10

Merlot 18/09 to 26/09

Cabernet Franc 3 and 8/10

Petit Verdot 9/10

Carmenère 9/10

YIELD

50 hl/ha



IN THE VINEYARD

- HEV3 certification of the property proving our commitment to sustainable winegrowing and practices that encourage biodiversity.
- Uniform flowering and véraison (onset of ripening).
- Extensive canopy management to regulate production and increase the berries' concentration.
- The vines on the fourth terrace of the plateau coped very well with the dry weather, resulting in early, complete ripening of the skins.
- Unhurried harvests as each plot reached maturity.

IN THE WINERY

- The property's first harvest of white grapes was fermented and aged on fine lees in 225 and 500 litre casks.
- Vinification of the reds without pumping using the R'Pulse technique which enables optimal extraction of tannins, increased density, improved roundness, better immersion of the marc, and more qualitative pressing.
- The blend for Brane-Cantenac was restricted to just the plots on the plateau.
- Ageing of the first wine in 100% new barrels.

CLIMOGRAPH IN 10-DAY INTERVALS
Divergences from thirty-year averages

