



BARON DE BRANE

Margaux AOC

Ch.Brane Cantenac GCC 2nd wine

www.brane-cantenac.com

VARIETALS	54% Cabernet sauvignon, 45% Merlot, 1% Carménère
VINTAGE	2019
REGION	Margaux, Bordeaux, France
TECHNICAL DATA	Alcohol 14%
APPEARANCE NOSE	Beautiful garnet with purplish highlights. The nose is perfumed with floral notes. Peony and violet mingle with aromas of strawberry, black cherry and blackcurrant; an aromatic complexity finely punctuated by a touch of wood.
PALATE	The supple, suave attack evolves into a full- bodied, yet fresh mid-palate, with silky tannins that have already melted, making this a wine of great finesse.
AGEING	12 months in French oak barrels (30% new oak, 70% used once).
PAIRING	At its best with cockerel stuffed with morel mushrooms and potatoes with coconut milk.
RATINGS	93pts falstaff 91pts JAMES SUCKLING.COM 91pts vinous Antonio Galloni
	4.1 vivino 
ORDER CODE	FR0532