

BRANE-CANTENAC

“Iconic, just like 1945 and 1961”

CLIMATIC CONDITIONS

Climatic conditions were exceptionally favorable for quality in 2022. Winter was mild with little rain. The wine-growing season was particularly dry and hot, with plenty of summer sunshine, very little rainfall and several heatwaves.

The early start to the harvest is a major feature of the 2022 vintage. However, the harvesting of the grapes, whose date is determined by their daily tasting as they ripen, took more than a month.

Extraction of the small berries was finely controlled to produce fleshy, dense, immensely long wines with rich, velvety tannins. Brane-Cantenac's terroir enables the wines to retain their freshness, thanks to an excellent balance between alcohol content and pH.

One of the estate's greatest vintages!

TASTING

Beautiful, deep, limpid garnet-red color. On the nose, this wine reveals great freshness with notes of black and red fruits. The nose is seductive, with a hint of vanilla. The attack is frank and generous. The tannins are supple, silky and of the highest quality. On the palate, we find density and concentration, combining aromas of black fruit, spices and red fruit for a very fine balance.

NUMBERS

Blend : merlot 72%, cabernet sauvignon 28%

Dates of the harvest: from september 7th to september 29th

Alcohol : 13.9° - pH : 3.52

AGEING

12 months in wooden vats and amphorae



VINTAGE 2022

Henri Lurton