



BRIO DE CANTENAC BROWN 2016

MARGAUX - 2EME VIN

OVERVIEW

At the beginning of the 19th century, John-Lewis Brown (1769-1851), bought a vineyard and designed in the village of Cantenac, a traditional Tudor style chateau, reminding him of his Scottish origins. After the 1855 Grand Cru Classification, Louis Armand Lalande (1820-1894), Bordeaux wine merchant and owner of several estates in Médoc, extended the building. In 2006, the Simon Halabi family has given new impetus to the estate with the ambition of raising it to the highest echelons. José Sanfins presently manages Château Cantenac-Brown. He does his utmost to make the best of the magnificent terroir, lavishing the greatest of care on the soil and the vines, with great respect for the environment.

VINEYARD

Soil: Deep gravel

Surface: 42 hectares

Location: The vineyard is located in Cantenac, Margaux appellation.

Average age of the vineyard: 35 years

Grape varieties: 65% Cabernet Sauvignon / 30% Merlot / 5% Cabernet Franc

MAKING PROCESS

Sustainable agriculture. Manual harvest. Classical vinification in thermo-regulated stainless steel vats. Ageing for 12 months in oak barrels (20% new oak and 80% 1 year old).

MATCHING FOOD

Serve at 17-18 °C with veal chops and mushrooms creamy sauce or grilled beef sirloin, accompanied by small gratin of seasonal vegetables. This wine will be the perfect partner for a good selection of cheeses.

AGEING POTENTIAL

From 5 to 10 years



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