



MARGAUX DE BRANE 2017

MARGAUX

- CONSULTANT WINEMAKER : Eric Boissenot -

OVERVIEW

The ancient origins of this property date back in the 17th century. In 1838, Jacques-Maxime de Brane, changed the estate's name by adding his name alongside this of the village. In 1925, Léonce Récapet, distiller from the Entre-deux-Mers region and father-in-law of François Lurton, took over Brane-Cantenac as well as 40% of Château Margaux. After the death of Léonce, François was forced to accept the sale of his shares of Château Margaux. However, he kept Brane-Cantenac, which he left to his son, Lucien, in 1954. Lucien, a qualified agricultural engineer, settled at Brane with his wife Marie-Jeanne. He put Brane back on the top rung. Henri, his son, took over the estate in 1992, putting into practice his worldwide viticultural experience. Nowadays Henri Lurton selects the youngest plots from our vineyard for Margaux de Brane. It offers an introduction to the wonders of the Margaux appellation and in particular to the signature style of Brane.

VINEYARD

Soil: Deep gravel from the quaternary era

Surface: 75 hectares

Average age of the vineyard: 35 years

Grape varieties: 55% Cabernet Sauvignon / 40% Merlot / 5% Cabernet Franc

MAKING PROCESS

Plot selection, cold pre-fermentation maceration and malolactic fermentation in wooden vats. Ageing for 12 months.

MATCHING FOOD

Serve at 17-18°C with grilled halibut on cherry tomato sauce, boletus mushroom raviolis, or with braised sweetbreads, along with young vegetables. This wine will be perfect with dark chocolate fudge or strawberry tart.

AGEING POTENTIAL

From 5 to 10 years



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