

# CHATEAU CANTENAC BROWN

GRAND CRU CLASSÉ EN 1855

MARGAUX

## Millésime 2010

by José Sanfins

**“The Sun, with all the planets revolving around it, and depending on it, can still ripen a bunch of grapes as though it had nothing else in the Universe to do.” Galileo**

### Weather

The 2010 growing season was marked by dry weather all over the region. Winter to summer was very cold, with temperatures 2-3°C below the normal average. The weather started off mild in April, but May was much cooler. Overall, the weather has remained cool for two consecutive years, with morning frost at the point of harvest on October 18th. The solar weather patterns for the 2010 season are notable and similar those of 2009. The month of April was exceptionally warm and sunny.

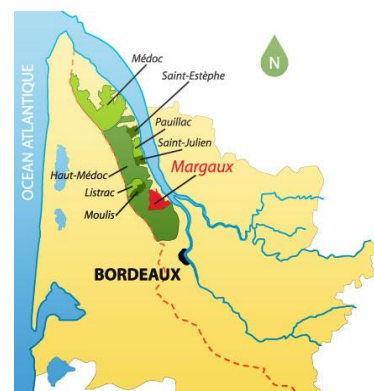
Both years, 2009 and 2010, had great amounts of sun, even more than the great 2005 vintage year.

### Vineyards

Our loyal vineyard crew works hard to assure our harvests to be of utmost quality down to the last grape, year after year. This year, **the harvest was longer than usual, and it spread out over 5 weeks with a total of 12 picking days. This demonstrates our precise vineyard work.** We waited patiently for the perfect maturity of each and every plot.

Our ally was the great weather, all the way though the end of harvest. Fall gave us an Indian summer with warm days and cool nights.

The harvest plots rapidly changed their leaf color as if to say they had let go after all their hard work.



### Fermentation

Today the work in our cellars is put together perfectly, and with such perfect grapes to work with, it all becomes even simpler.

**The high alcohol and high tannin potential lead us to choose a low temperature fermentation (26°C/27°C) to keep the fruit flavor at a maximum. The color came through immediately, showing great signs of maturity. The first run just was exceptionally thick.** One of our cellar workers, Bruno Hydié, who has seen over 20 vintages here, said he couldn't believe his eyes.

Our first tastings of this wine confirmed the great potential of this vintage.

### The Vintage

Great vintages follow one another, but they are never the same. The 2010 vintage is much different than that of 2009. The freshness of this vintage is remarkable with such naturally high alcohol content. Amazingly, the acid, alcohol, and tannins form a perfect harmony. **Surely this is what makes the 2010 vintage so powerful. It's exceptional to see how such harmony, with all the extraordinary elements, gives us such a “sumptuous” wine.**

### Harvest :

Merlot:	September 29 <sup>th</sup> and 30 <sup>th</sup> , October 1 <sup>st</sup> , 5 <sup>th</sup> , and 6 <sup>th</sup>
Cabernet Franc:	October 7 <sup>th</sup>
Cabernet Sauvignon:	October 13 <sup>th</sup> – 20 <sup>th</sup>

### Château Cantenac Brown 2010

Percentage of Harvest: **Château Cantenac Brown 45 %**

### Oak Ageing :

Château Cantenac Brown :	60 % new barrel
BriO de Cantenac Brown :	25 % new barrel

### Blend :

Château Cantenac Brown :	66 % Cabernet Sauvignon, 34 % Merlot
BriO de Cantenac Brown :	65 % Cabernet Sauvignon, 30 % Merlot, 5 % Cabernet Franc



CHATEAU CANTENAC BROWN

Cantenac – 33460 MARGAUX – France T. +33(0)5 57 88 81 81 – F. +33(0)5 57 88 81 90  
[www.cantenacbrown.com](http://www.cantenacbrown.com) [contact@cantenacbrown.com](mailto:contact@cantenacbrown.com)