

CHÂTEAU CANTENAC BROWN

2023 vintage

2023. a new era for Cantenac Brown...

Blend

71.5% Cabernet Sauvignon
1.5% Cabernet Franc
27% Merlot

Ageing

French oak
60% new barrels
40% one-use wine barrels

Harvest proportion

52% Château Cantenac Brown

Harvest dates

Merlot: September 7th to 19th

Cabernet Franc: September 28th

Cabernet Sauvignon: September 20th to October 6th

Tasting notes

The precision of Château Cantenac Brown 2023 is managed from start to finish by the technical team's high-quality work. Its velvety, fleshy, and bright side takes you on a journey to the heart of our terroir. The dense and rich color leaves a striking impression on both the wine and the mind. The captivating aromas of red fruits and its complex nose capture the senses, while the palate, tense yet generous, reveals a savory richness.

The longest harvest in our history.

We are very fortunate to be able to vinify our wine for the first time in our new cellar. Our modern cellar is on the cutting edge of eco-responsible construction, designed for the most precise winemaking.

This new cellar turned out to be the best tool to manage any issues caused by the localized thunderstorms during the season.

We can now harvest to the rhythm of each plot's maturity. Close to 60 vats with varying volumes allow us to vinify each plot individually and at the optimal moment.

Our 100% gravity fed vat room grants the time to infuse, and to extract gently while preserving the integrity of the fruit and the wines. The team is unmistakably excited. This exceptional tool, perfectly adapted to our terroir, opens all new horizons for us.

A new era is beginning for Cantenac Brown.



The vintage

2023 was a globally warm year, with light humidity and some cold periods.

The season started off hot and slightly humid with rain in late June. The team was out in force daily for green pruning and protecting the vineyard against mildew.

A drier cycle proceeded, with some localized thunderstorms, requiring strict management of each plot, each row, each plant.

Flowering rapidly starts and finishes for all grape varieties. Veraison is slower, but the heat at the end of August and beginning of September bring with it perfect ripeness to the grapes. Two beautiful storms in September finish chiseling out the magnificent Cabernet Sauvignon.

THE POWER OF THE EARTH

- First vintage in our new facilities: Cellar in raw earth and raw wood, eco-sustainable
- 68 tanks from 50 hl to 120 hl
- 100% Gravity-Fed winery
- Innovative system of elevating tanks respect wine's integrity
- Single-Plot vinification due to the number and volume of vats
- 19 foudres of 25 hl and 30 hl for BriO aging

