



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Brio De Cantenac Brown

Price £39.99
Code BRIO115

A powerful and luscious wine from the Margaux appellation. Textured and opulent, with rich red fruit and velvety chocolate bouquet that open generously on your palate. A sophisticated and stylish Margaux.

Tasting Notes:

Moody and alluring deep garnet colour. Bouquet of red fruit, namely cherry and strawberry with a hint of red and blackcurrant. On the palate velvety dark chocolate and vanilla balance the fresh fruit. Tannins are impeccably integrated for a full bodied, complex and opulent Margaux.





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| Specification | |
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| Vinification | Aged in French oak barrels, 25% new and 75% one year old. The vines are 35 years old on average. Château Cantenac Brown use a double guyot method to prune. Vine density ranges from 8,500 to 10,000 stocks per hectare and yields 4,500 litres per hectare. |
| ABV | 13.5% |
| Size | 75cl |
| Drinking Window | Drink from 2029 through to 2039 |
| Country | France |
| Region | Bordeaux |
| Area | Margaux |
| Type | Red Wine |
| Grape Mix | 48% Merlot, 42% Cabernet Sauvignon, 10% Cabernet Franc |
| Vintage | 2019 |
| Body | Rich, bold and robust |
| Producer | Château Cantenac Brown |
| Producer Overview | This château has historically been overlooked as a source of top claret. That all changed back in 1989 when it was acquired by AXA Millésimes, also owners of Pichon Baron. Since then it has been on a constant upward trajectory and is now producing excellent wine with great consistency, under the ownership of Simon Halabi since 2006. A ripe and generous style of Margaux, rich in fruit and weighty in structure. |
| Closure Type | Cork |
| Food Matches | Drink with a seared beef tenderloin or a umami rich mushroom risotto. |