



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

---

## Brio De Cantenac Brown

---

**Price** £40.49  
**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.

---





# HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Specification	
<b>Vinification</b>	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.
<b>ABV</b>	13.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2029 through to 2039
<b>Country</b>	France
<b>Region</b>	Bordeaux
<b>Area</b>	Margaux
<b>Type</b>	Red Wine
<b>Grape Mix</b>	48% Merlot, 42% Cabernet Sauvignon, 10% Cabernet Franc
<b>Vintage</b>	2019
<b>Body</b>	Rich, bold and robust
<b>Producer</b>	Château Cantenac Brown
<b>Producer Overview</b>	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.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Drink with a seared beef tenderloin or a umami rich mushroom risotto.