

# 2023

## Second warmest vintage

### In history

#### THE WEATHER

Following the vintage of 2022, 2023 was the second warmest year since the beginning of the 20th century. Rainfall was in deficit during the vegetative cycle, and temperatures were high due to successive heatwaves.

#### IN THE VINEYARD

The 2023 vintage required a lot of responsiveness and necessitated numerous tasks in the vineyard to effectively fight against mildew, which was particularly virulent. This constant and precise work ensured a good yield and a perfect health condition.

#### THE HARVEST

The harvest of the reds started early on September 4th under scorching heat. A beneficial rain followed by a long-lasting return of good weather during picking allowed to reach the maturity of the pulp and skins.

On the Brane plateau, the young vines are harvested separately from the older vines which are more than fifty years old. This strict selection allows to harness the incredible potential of these very old vines planted on the most beautiful plots of the property.

#### IN THE WINE CELLAR

At Brane-Cantenac, vinification is tailor-made, with each vat being tasted daily to adjust the extraction operations and set the fermentation temperature. In a vintage like 2023, this custom vinification revealed the best possible expression of each terroir and of the three red wines produced there.

	CS	MERLOT	CF	CARMENERE	PETIT VERDOT	% Press	% VOL	AT	pH
BRANE-CANTENAC	77	20	1	1	1	13.7	13.5	3.77	3.59
BARON DE BRANE	48	43	7	1	1	14.5	13.8	3.80	3.54
MARGAUX DE BRANE	22	78	0	0	0	19.9	14.1	3.70	3.60



### HARVEST DATES

Merlot sept 4th to 15th  
 Cabernet Franc sept 18th and 25th  
 Cabernet Sauvignon sept 13th to 27th  
 Petit Verdot sept 21th and 26th, oct 2nd  
 Carménère sept 26th

YIELD 45.7 hl/ha



# 2023 another great year !

#### OWNER'S REMARKS

If we reason objectively, by analyzing the season's weather, everything aligned to make 2023 a great vintage.

I will remember two significant elements from this year, which required a lot of work in the vineyard.

The first was an exceptional budding and flowering, not seen since 2004, forcing us to regulate production to achieve perfect maturity in a context of severe drought.

The second was the strong pressure from mildew, which is becoming increasingly common. Our teams met the challenge of fighting it perfectly.

The final yield is proof of our dual success. The wines have a lot of fruits, they are extremely colorful and, despite reaching unprecedented tannic levels (the highest IPT ever) are very smooth, subtle, and incredibly silky.

They combine maturity, freshness, power, and balance.

Henri LURTON

