



## HOUSE OF TOWNEND

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# Château Brane Cantenac 2016, 2ème Cru Classé, Margaux

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<b>Price</b>	£100.00
<b>Code</b>	BRANE045

Another very impressive wine from this property, possibly surpassing the excellent 2015, shows that it really is punching to its 2nd Growth status. A powerful style of Margaux, nevertheless retaining its expected charm and elegance. A great wine this vintage.

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### Tasting Notes:

Almost opaque in colour, the bouquet is rich in black fruits with overtones of cedar wood. The palate is finely integrated, despite very firm tannins, and shows a quite astonishing complexity.

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Specification	
<b>Vinification</b>	Modern vinification techniques including temperature-controlled fermentation and pumping-over have been applied. The wine is aged in barrels for 16-20 months before bottling.
<b>ABV</b>	13.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2026 through to 2040
<b>Country</b>	France
<b>Region</b>	Bordeaux
<b>Area</b>	Margaux
<b>Type</b>	Red Wine
<b>Grape Mix</b>	70% Cabernet Sauvignon, 27% Merlot, 2% Cabernet Franc, 1% Carmenere
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2016
<b>Body</b>	Rich, bold and robust
<b>Producer</b>	Château Brane Cantenac
<b>Producer Overview</b>	The vineyards of this château are located to the west of the village of Cantenac. Proprietor Henri Lurton has improved the quality in the vines, regrafting previously planted Merlot to high quality Cabernet Sauvignon.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Delicious with beef ribs with mushrooms, bacon and potatoes.