



# HOUSE OF TOWNEND

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## Château Brane Cantenac 2021, 2ème Grand Cru Classe, Margaux

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**Price** £79.00  
**Code** BRAN065

Owned and managed by Henri Lurton, this 2ème Grand Cru Classé Margaux Château, situated to the west of the village of Cantenac. Richly aromatic, generous nose, like sniffing a jam making factory through a spice box filter!

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### Tasting Notes:

Planted on 72 hectares of fine gravel and clay that forms the 'Brane' of Cantenac - a plateau that regularly produces exceptional wines. The nose is softly lush, with notes of crunchy blackcurrant and plum, followed by a palate of fresh red fruits interlaced with mulled black cherry that shows both concentration and compactness. There is a careful use of oak and a fresh minerality, as well as a degree of salinity that makes a perfect balance with the ripeness of fruit. The finish is long, firm and powerful.

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Specification	
<b>Vinification</b>	Aged in 100% new oak barrels for 18 months.
<b>ABV</b>	12.5%
<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>	74% Cabernet Sauvignon, 22% Merlot, 2% Cabernet Franc, 1% Petit Verdot, 1% Carmenere
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2021
<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 rare roast beef with seasonal vegetables and yorkshire pudding.