

CHÂTEAU CANTENAC BROWN

MARGAUX



At the start of the 19th century, John Lewis Brown purchased the estate and Bordeaux wine vineyards. He renamed the estate Cantenac Brown, and designed the chateau in the Tudor style. The building is one of the most unusual in Médoc region and is surrounded by a remarkable English-style ground. The quality of the wine was acknowledged in the 1855 classification, when Château Cantenac Brown was included into the growths.

By 1860, the property was owned by Armand Lalande the Bordeaux wine merchant and owner of several estates in Médoc, who extended the building, keeping the same architecture.

In 2006 the property was sold to the Halabi family, who placed José Sanfins in charge of the wine making at Cantenac Brown. Under his direction, the level of quality has continued to improve with 2009, followed by 2010 and 2015 as benchmark vintages for the Château.

The 53 hectare Left Bank vineyard of Cantenac Brown is planted to 65% Cabernet Sauvignon, 30% Merlot and 5% Cabernet Franc. With parcels located in different parts of the appellation, the terroir is gravel, sandy and limestone soils. In total, they have 48 hectares under vine in Margaux. Additionally, the estate uses 5 hectares of land to create a stunning, park like setting with lakes and swans. They also maintain beehives, and produce their own honey. The peak elevation is just about 18 meters. Their best terroir is their 16 hectares of vines planted on the plateau of Cantenac, which are close to the chateau and in view of the tasting room. They also have vines in Margaux, Soussans and further inland, close to Château du Tertre.

The density of the vines varies from a density of 8,500 vines per hectare for the old vines (close to 60 years old), and up to 10,000 vines per hectare in other parcels, most of which are the more recent plantings. Replanting takes place at 10,000 vines per hectare.

The vineyard of Cantenac Brown is farmed using a sustainable approach in their farming techniques. This approach means only plant based fertilizers are used. The grapes are picked and vinified parcel by parcel.

The wine is vinified in 28, temperature controlled, stainless steel vats that vary in size from 50 hectoliters to 190 hectoliters. Malolactic fermentation takes place in a combination of French oak barrels and vats. The wine of Cantenac Brown is then aged in 60% new, French oak barrels for 12 to 15 months, depending on the vintage.

On average, Château Cantenac Brown produces 11,000 cases of Bordeaux wine per year. There is a second wine, BriO de Cantenac Brown, which made its debut in 2001. Before 2001, their second was sold as Chateau Canuet.



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