



# Chateau Bertrand Braneyre

HAUT-MÉDOC

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## Château Bertrand Braneyre – 2006

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### WEATHER CONDITIONS

After a great deal of rainfall in March, the temperature in the next four months was significantly higher than the season's average. July reached heat wave levels.

Unfortunately, a cool, rainy August slowed ripening.

Early September was excellent with temperatures of 35°C, which were unfortunately followed by heavy rainfall. But late September and early October were sunny enough to allow the grapes to fully ripen.

This vintage needed to be harvested and made into wine with care and selectiveness.

### THE HARVEST STARTED ON SEPTEMBER 27

The wine produced was more classic than that of the 2005 vintage, with balanced and intense-tasting merlots and structured cabernets with a high potential for aging.

### TASTING NOTE

- A deep purple colour.
- A fresh nose with hints of red berries and underbrush.
- An aromatic, fresh nose, highly structured and pleasantly supported by nutty tannins.
- A consistent aftertaste with a nice tannin structure and no dryness.
- A wine which could be aged for another two or three years.