



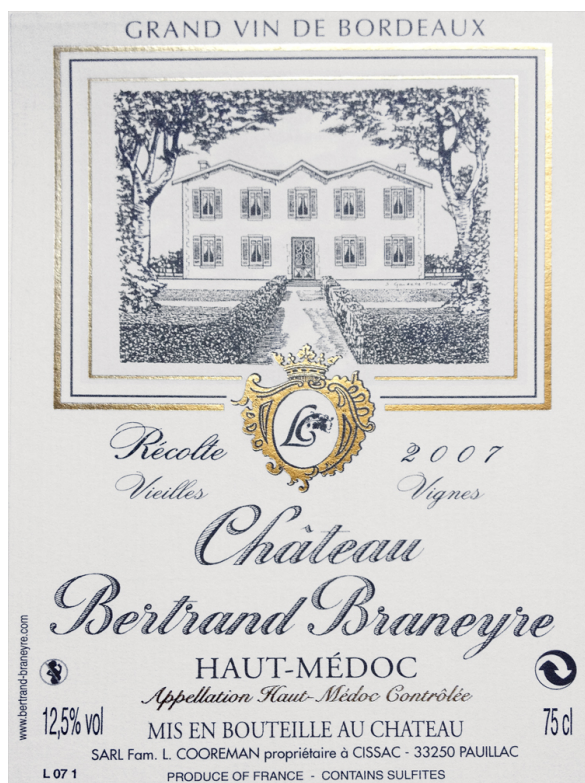
# Chateau Bertrand Braneyre

HAUT-MÉDOC

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## Château Bertrand Braneyre – 2007

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### WEATHER CONDITIONS

Dismal weather conditions from May to August, with heavy rainfall, allowed the soil's water reserves, which had been low after four dry years, to be restored. Temperatures were lower during this period than for the 2006 vintage.

Special monitoring was necessary, due to the conditions, to protect the vineyard against mildew.

However, like in the previous years, an especially sunny September provided excellent conditions to allow the grapes to ripen in very good conditions.

A careful sorting of grapes on the vine, and the desire to not rush the cabernet sauvignon harvest in order to let it ripen fully, leads to a very good harvest.

### THE HARVEST STARTED ON OCTOBER 1ST

The wines produced were characterized by fresh red berry notes. The tannins are ripe and balanced, with no hint of austerity.

### TASTING NOTE

- Coral colour
- A very fresh nose with notes of caramel, tobacco and underbrush
- A palate characterized by aromas of acidic red berries (redcurrant, raspberry, cranberry) combined with a delicate woody flavour provided by the barrels
- A lively, acidic and fruity aftertaste with an elegant tannin structure
- A wine to be enjoyed immediately