



Chateau Bertrand Braneyre

HAUT-MÉDOC

Cuvée Evelyne – 2009



Vineyard surface area: 2ha 85a.

Sand-clay-limestone and sand-limestone terroir.

Vine stocks averaging 25 years old.

Varieties: 57% Merlot and 43% Cabernet Sauvignon.

Yield: 41hl/hectare.

WINEMAKING

After careful sorting of the grapes on the vine, the grapes are deseeded and stomped before being put in the vinification vats.

These stainless steel vats are equipped with individual temperature control devices.

Winemaking takes 2 or 3 weeks, depending on the variety and the age of the vines.

The wines then macerate in the vats at 30° for another 12 to 20 days. The aim is to gently extract the best tannins and colour.

Barrel aging:

The wines are aged for one year in oak barrels, 2/3 of which have already been used for one wine and 1/3 of which have already been used for two wines.

TASTING NOTE

- Colour: Dark, brilliant ruby.

- Nose: Notes of bigarreau cherries, wild strawberry and liquorice.

- Palate: Fruity, buttery, containing the powerful flavours of ripe red berries, liquorice and cinnamon. A delicate hint of woodiness.

- A persistent aftertaste, containing the aromas of red berries and a faint vanilla note from the wood tannins.