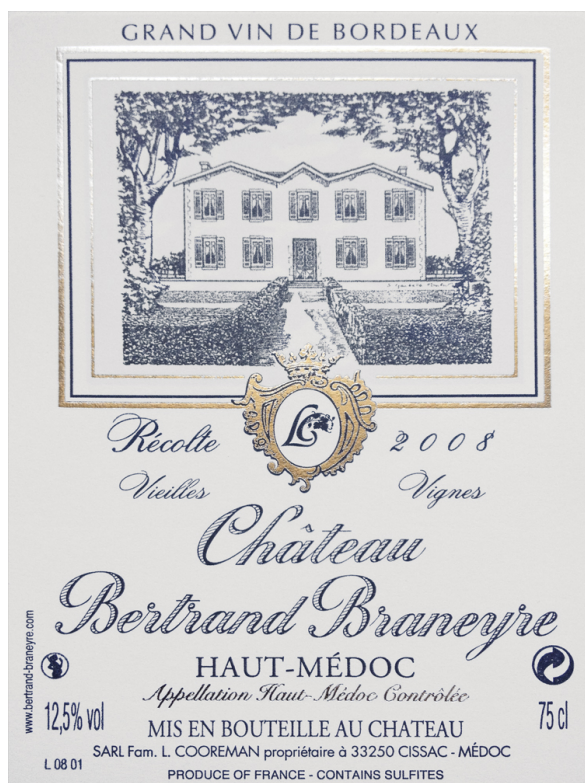




Chateau Bertrand Braneyre

HAUT-MÉDOC

Château Bertrand Braneyre – 2008



WEATHER CONDITIONS

A challenging year for vintners. After a mild, dry winter, the start of the vines was delayed by the cold period that took place between mid-March and the end of April.

It hailed a few times during the rainy month of May, which put a strain on some of the vine parcels.

Flowering occurred in June during a cool, rainy period, which led to failure of the fruit to set.

A long period of good, dry weather between late June and August 10 helped develop the potential of the tannins and colouring.

Another challenging period from mid-August to September 16, cold and wet, was luckily followed in mid-September by good, dry weather thanks to the appearance of a wind from the northeast.

The nights, which remained cool, allowed for gradual, balanced ripening, favouring elegant aromatic expressions.

THE HARVEST STARTED ON OCTOBER 8

The wine produced was surprising, with high colour and tannin concentrations while retaining a very smooth mouthfeel.

TASTING NOTE

- A garnet colour
- A thick caramel and cocoa nose
- A flavourful, mellow palate with orange and candied berry notes. A harmonious tannin structure
- A long, creamy aftertaste