



Chateau Bertrand Braneyre

HAUT-MÉDOC

Château Bertrand Braneyre – 2009



WEATHER CONDITIONS

Conversely to the 2008 vintage which caused a great deal of worry before producing very positive results, the 2009 vintage seemed like a gift from the gods.

- Flowering in early June, accompanied by warm, dry and sunny weather
- Early ripening
- Completed ripening thanks to warm, dry weather in August and September and some small instances of rainfall in September
- Cool night-time temperatures, which contributed to the accumulation of pigment, helped maintain acidity and allowed flavours to develop through slow ripening
- Finally, a dream harvest in late September and early October in exceptionally dry weather conditions

THE HARVEST STARTED ON SEPTEMBER 28

The wine produced was crisp and voluptuous with very ripe fruity notes. The colour and tannins were intense and suggested excellent aging potential, but its subtlety and elegance dominated over its intensity.

An exceptional vintage, as good as 2005.

TASTING NOTE

- A dark garnet colour
- A vinous nose with very ripe red berry and prune notes
- An incredibly complex palate, both intense and smooth. Intense, silky tannins. Notes of liquorice and ripe red berries, complemented by the wood of the barrels
- An extraordinarily rich, intense aftertaste

What an incredible vintage!