



Chateau Bertrand Braneyre

HAUT-MÉDOC

Château Bertrand Braneyre – 2010



WEATHER CONDITIONS

Despite arriving on the tail of the 2009 vintage, the 2010 vintage is a superb wine with an imposing structure and excellent acidity.

It has a good chance of surpassing the 2009 vintage in around fifteen years.

A tough start was had after a cold, wet winter, with a cold, wet June leading to a failure of the fruit to set and millerandage on the merlots.

But temperatures rose at the end of June, with the summer being especially dry. There was a 2-week heat wave at the end of July which caused the vines to stop growing. Luckily, temperatures dropped in August and September and moderate rainfall made up for the water stress.

In late September and early October, sunny days and cool nights allow the harvesting (in smaller quantities than in 2009, due to the weather conditions in June) of fruity grapes high in tannins and colour.

THE HARVEST STARTED ON OCTOBER 6

A fruity, intense vintage which will reach its full potential in the next few years.

TASTING NOTE

- Deep purple colour
- A highly aromatic nose of ripe red berries
- A powerful, fruity and intense palate balanced by woody notes from the barrels
- A powerful, persistent aftertaste
- A good wine for long aging