



## HOUSE OF TOWNEND

### Brio De Cantenac Brown

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| Price | £39.95  |
| Code  | BRIO115 |

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A powerful and luscious wine from the Margaux appellation. Textured and opulent, with rich red fruit and velvety chocolate bouquet that open generously on your palate. A sophisticated and stylish Margaux.

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#### Tasting Notes:

Moody and alluring deep garnet colour. Bouquet of red fruit, namely cherry and strawberry with a hint of red and blackcurrant. On the palate velvety dark chocolate and vanilla balance the fresh fruit. Tannins are impeccably integrated for a full bodied, complex and opulent Margaux.

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| Specification            |   |
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| <b>Vinification</b>      | Aged in French oak barrels, 25% new and 75% one year old. The vines are 35 years old on average. Château Cantenac Brown use a double guyot method to prune. Vine density ranges from 8,500 to 10,000 stocks per hectare and yields 4,500 litres per hectare.  |
| <b>ABV</b>               | 13.5%   |
| <b>Size</b>              | 75cl  |
| <b>Drinking Window</b>   | Drink from 2029 through to 2039   |
| <b>Country</b>           | France  |
| <b>Region</b>            | Bordeaux  |
| <b>Area</b>              | Margaux   |
| <b>Type</b>              | Red Wine  |
| <b>Grape Mix</b>         | 48% Merlot, 42% Cabernet Sauvignon, 10% Cabernet Franc  |
| <b>Vintage</b>           | 2019  |
| <b>Body</b>              | Rich, bold and robust   |
| <b>Producer</b>          | Château Cantenac Brown  |
| <b>Producer Overview</b> | This château has historically been overlooked as a source of top claret. That all changed back in 1989 when it was acquired by AXA Millésimes, also owners of PichonBaron. Since then it has been on a constant upward trajectory and is now producing excellent wine with great consistency, under the ownership of Simon Halabi since 2006. A ripe and generous style of Margaux, rich in fruit and weighty in structure. |
| <b>Closure Type</b>      | Cork  |
| <b>Food Matches</b>      | Drink with a seared beef tenderloin or a umami rich mushroom risotto.   |