

Château Cantenac Brown 2024, 2ème Grand Cru Classe, Margaux 6 x 75cl

Price Code £171.00 CANT290

This château, situated at the western boundary of the Margaux appellation with 62 ha under vine, was purchased by Tristan Le Lous and his family in 2019. They immediately embarked on a massive investment in a new 5000 m² eco-winery (first used with the 2023 vintage) built entirely of raw earth, guaranteeing thermal inertia and the perfect humidity for ageing thanks to the power of the earth, along with the acquisition of a further 9.5 ha of vines.

Tasting Notes:

A vibrant and intense bouquet of fresh blackberry and stewed prune offers immediate intrigue, and the palate follows through with an impressive core of juicy black and red fruits, underlying liquorice and notes of cedar wood. Stylish and finely balanced this is an impressive wine that will provide very enjoyable early drinking.





FAMILY WINE MERCHANTS SINCE 1906

Specification	
Vinification	Harvested between 25th September and 12th October with a yield of 32hl/ha and 52% of the crop allocated to the Grand Vin. The vinification was carried out in 70 stainless steel tanks ranging in size from 50 – 120 hectolitres, followed by ageing in 60% new oak barrels.
Size	6 x 75cl
Drinking Window	Drink from 2030 through to 2040
Country	France
Region	Bordeaux
Area	Margaux
Туре	Red Wine
Grape Mix	70% Cabernet Sauvignon, 27.5% Merlot, 1.5% Cabernet Franc,1% Petit Verdot
Genres	En Primeur, Fine Wine
Vintage	2024
Body	Rich, bold and robust
Producer	Château Cantenac Brown
Producer Overview	This château has historically been overlooked as a source of top claret. That allchanged 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 producingexcellent wine with great consistency, under the ownership of Simon Halabi since2006. A ripe and generous style of Margaux, rich in fruit and weighty in structure.
Closure Type	Cork