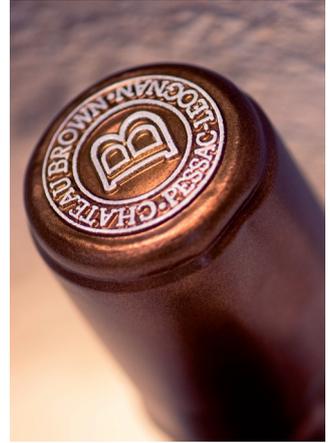
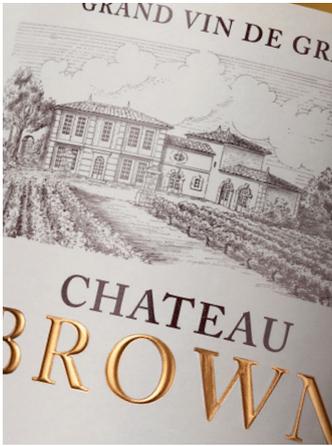
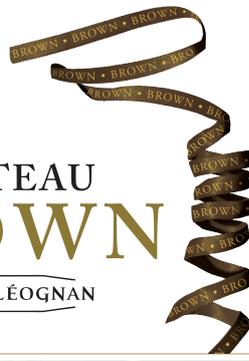


CHATEAU BROWN

PESSAC-LÉOGNAN



CHATEAU BROWN

WHITE

SURFACE AREA OF VINES: 5,5 hectares
(estate total: 29ha)

BLEND:
70% Sauvignon Blanc
30% Sémillon

HARVESTING:

- 100% manual, with sorting in the vineyard and transportation in small cases to avoid any risk of oxydation

VINIFICATION:

- Light pressing for the grapes, in inert conditions (horizontal pneumatic press)
- Cold must settling (8°C) in small, thermo-regulated stainless steel vats
- Alcholic fermentation at 16.5° in barrels (50% new - 50% used once previously)

MATURING:

- Over fine lees, with stirring (twice weekly), during 8 months. French oak barrels with mild toast.

SOIL:

- Clay-limestone and fine gravel over a clay-limestone subsoil
- Plot-by-plot management with integrated drainage system

AVERAGE AGE OF THE VINES:

- 19 years

AVERAGE YIELD FOR THE 1ST WINE
(ten-year average)

- 39 hectolitres/hectare: 20,000 bottles

SECOND WINES:

- La Pommeraie de Brown
- Le Colombier de Brown

PROPRIETORS: Familles Mau et Dirkwager

MANAGER: Jean-Christophe Mau

www.chateau-brown.com

Château Brown - Allée John Lewis Brown - 33850 LEOGNAN

Tel. : +33(0)5.56.87.08.10 - +33(0)5.56.87.87.34



CHATEAU BROWN

WHITE

2012

Blend:

70% Sauvignon Blanc
30% Sémillon

Degree: 13°5

Yield:

38 hl/ha
76% 1st wine

Harvest:

Sauvignon Blanc: 11/09/2012 - 13/09/2012
Sémillon: 17/09/2012 - 25/09/2012

Bottled at the Château:

02/09/2013
19 230 Bottles produced



TASTING COMMENTS:

A nicely transparent pale yellow colour. Freshness is the leitmotiv here, with a bouquet like a florist's shop releasing fresh floral and vegetal scents. After swirling, notes of the South emerge within a fruity aromatic palette ranging from grapefruit to passion fruit via mandarin orange, but also a spicy hint of cardamom and a dash of caramel.

The great balance between the warmth of the alcohol, the acidity and the aromatic freshness will encourage you to pursue the tasting in order to enjoy this wine's powerful substance to the full. It will be perfect as an aperitif, but will also be the ideal companion for grilled shellfish or refined fish dishes.

AWARDS:

Gold Medal at the Vinalies Internationales 2014 in Paris
Gold Medal at the International Wine Challenge in May 2014
"Excellence Grand Prix" at the Vinalies nationales in May 2014

EN PRIMEUR TASTING SCORES:

Wine Spectator : 90-93 - Jancis Robinson : 16
Neil Martin : 87-89 - René Gabriel : 18 - RVF : 15-16

NOTES :

Wine Enthusiast : 92 in March 2014
Wine Spectator : 92 in April 2014
Decanter : 90+ in June 2014

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