



CHATEAU BROWN

ROSÉ Vintage 2016

An outstanding, thoroughly modern press rosé, unique in Bordeaux



CHATEAU BROWN ROSÉ, produced for the first time in 2012, elegantly combines the terroir of red grapes (in particular cabernet-sauvignons) and the estate's expertise in vinifying whites in French oak barrels, with maturing on the fine lees.

Crafted with the same care and attention as the white Grand Vin, our rosé Grand Vin is made with our finest grapes, freshly hand-picked and pressed directly.

This wine boasts all the expertise and attention to detail brought at CHATEAU BROWN.

It is gourmet and fruity in expression, like all the estate's wines, be they white or red.

BLEND: 60% Cabernet-Sauvignon - 40% Merlot.

YIELD: 43 hol/ha.

ALCOHOL CONTENT: 13°.

MANUAL HARVEST: Selection of grapes from identified plots of deep gravel soils, average vine age of 22. Manual harvesting in small boxes between freshness and peak ripeness.

VINIFICATION & MATURING:

- De-stemming and maceration on the skins for 4 hours, gentle pressing (pneumatic horizontal press).
- Transfer to vats, racking of the must in cold conditions, and alcoholic fermentation in vats.
- Maturing for 4 months in 1-wine barrels with light stirring on the lees (twice a month). French-oak lightly toasted barrels.

APPELATION: Bordeaux rosé.

BOTTLED AT THE CHÂTEAU: 15th February 2017. Production: 2,200 bottles.

SURFACE AREA OF VINES:

29 hectares (23.5 hectares for reds and 5.5 hectares for whites) Blend : 55% Cabernet-Sauvignon, 40% Merlot, 5% Petit Verdot 70% Sauvignon blanc and 30% Sémillon.

MANAGER: Jean-Christophe Mau

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