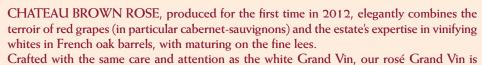




## **CHATEAU BROWN**

## ROSÉ

## An outstanding, thoroughly modern press rosé, unique in Bordeaux



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: 45% Cabernet-Sauvignon - 45% Merlot - 10% Petit Verdot.

YIELD: 41 hol/ha.

ALCOHOL CONTENT: 13,5°.

**MANUAL HARVEST:** Selection of grapes from identified plots of deep gravel soils, average vine age of 16. 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: 11th February 2015. Production: 2,100 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 and 70% Sauvignon blanc and 30% Sémillon.

**PROPRIETORS:** Familles Mau and Dirkzwager.

**MANAGER:** Jean-Christophe Mau.

