









THE STORY OF OUR SECOND WINE « LE COLOMBIER »

"Le Colombier de Brown" refers to a beautiful stone dovecote set in the grounds facing the house – a sign of wealth back in feudal times. This "Colombier" ("dovecote" in english) was built in the eighteenth and its presence is the witness of the age and quality of the Château Brown vineyard. We have given this name to our second wine in memory of this prestigious past.

THE LITTLE BROTHER OF CHATEAU BROWN

The second wine is the reflection of Brown terroir and enjoys the same lavish care as the Grand Vin. The plots of vines are selected to make a fruitier, lighter, easy-drinking wine made to be enjoyed younger. Elegant and well structured, it can be enjoyed right away.



COLOMBIER DE BROWN - ROUGE 2014

APPELLATION AOC PESSAC-LEOGNAN

Harvesting:

- 100% manual in small boxes, with bunch selection on the vine
- Double sorting in the winery (bunches and grapes), using vibrating tables

Vinification:

- 100-hectolitre thermo-regulated stainless steel
- Cold maceration (8°C) for 3-5 days before fermentation
- Alcoholic fermentation at 25°C, then 28°C to finish
- Small volumes pumped over three times daily
- Warm maceration after fermentation (30°C), until ready for transfer to the barrels
- The contents of each vat are transferred to barrels after tasting. Pressing using a vertical press.
- Malolactic fermentation in stainless steel vats

Maturing:

- 50% in French oak barrels (used twice).
- Matured for 12 15 months

Soil:

- Gravelly and clay-limestone soil
- Plot-by-plot management with integrated drainage system

Average age of the vines:

• 20 years

Average yield for the 2nd wine:

• 41 hectolitres/hectares / 28,000 bottles

Blend:

- 58% Cabernet Sauvignon
- 42% Merlot

Degrees:

• 13,5°

Havest period:

• 1st to 20th of October

Bottling date:

• 16th of March 2016

