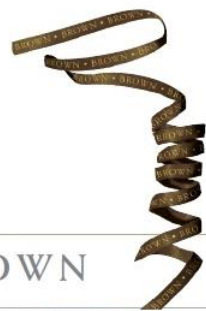


LA POMMERAIE DE BROWN



SECOND VIN DU CHÂTEAU BROWN



THE STORY OF OUR SECOND WINE « LA POMMERAIE »

By the end of the 1990s, Château Brown had been renowned for the quality of its apples for several decades, hence the name of our second wine, « La Pommeraie de Brown » (“apple orchard” in english). Its hectare of apple trees was uprooted in 1998 by the previous owner and has now given way to impeccable Cabernet Sauvignon vines on deep gravel soils.

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.



POMMERAIE DE BROWN – BLANC 2015

APELLATION AOC PESSAC-LEOGNAN

Harvesting:

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

Vinification :

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

Maturing :

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

Oenologist:

- Philippe Dulong

Soil :

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

Average age of the vines :

- 20 years old

Average yield for the 2nd wine:

- 39 hectolitres/hectares / 2,050 bottles

Blend :

- 80% Sémillon
- 20% Sauvignon Blanc

Degrees :

- 12°

Harvest period:

- From 1st to 7th September

Bottling date:

- 29th of August 2016