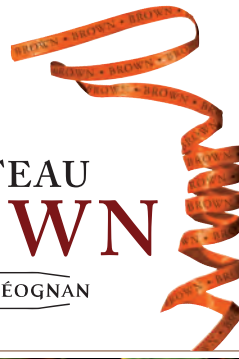


CHATEAU BROWN

PESSAC-LÉOGNAN



CHATEAU BROWN

RED

SURFACE AREA OF VINES: 26 hectares
(estate total: 31ha)

BLEND:

55% Cabernet-Sauvignon
40% Merlot
5% Petit Verdot

HARVESTING:

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

VINIFICATION:

- 100-hectolitre thermo-regulated stainless steel vats
- No grapes treading
- 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 JLB vertical press.
- Malolactic fermentation: in stainless steel vats

MATURING:

- 100% in French oak barrels: 40% new. Matured for 12 - 15 months

SOIL:

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

AVERAGE AGE OF THE VINES:

- 22 years

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

- 43 hectolitres/hectare / 80,000 bottles

SECOND WINES:

- La Pommeraie de Brown
- Le Colombier de Brown

PROPRIETORS: Families Mau et Dirkzwager

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

RED

2014

Blend:

55% Cabernet Sauvignon
42% Merlot
3% Petit Verdot

Degree: 13°

Yield:

41 hl/ha
74% 1st wine

Harvest:

Merlot: 1st - 7th October 2014
Cabernet Sauvignon: 8th - 20th October 2014
Petit Verdot: 15th October 2014

Bottling date at the property:

18th April 2016
78 000 bottles



TASTING COMMENTS:

This 2014 wine has a lovely bright, intense colour. The first nose is discreet, with the subtle smoky notes typical of Cabernet Sauvignons produced on gravelly soils. Swirling releases Morello cherry and blackcurrant notes. The attack is supple and seductive. The mid-palate is full, with tannins that are present, but not too aggressive. This vintage is powerful and rich, with a nice long finish. It has potential for ageing around 15 years. Best decanted and served with grilled red meat.

AWARDS:

Bronze Medal at the International Wine Challenge 2017

Wine Spectator - James Molesworth: 92

James Suckling: 91 • Wine Advocate - Neal Martin: 91

EN PRIMEUR TASTING SCORES:

Wine Spectator: 90-93 • Jancis Robinson: 15.5 • RVF: 14.5-15.5

JM Quarin: 15.5 • Decanter: 16.75 • Wine Enthusiast: 91

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