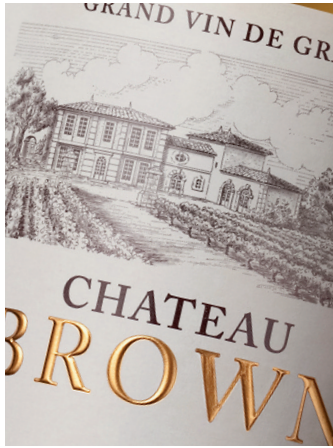


CHATEAU BROWN

PESSAC-LÉOGNAN



CHATEAU BROWN WHITE

SURFACE AREA OF VINES: 5,5 hectares
(estate total: 29ha)

BLEND:
70% Sauvignon Blanc
30% Sémillon

HARVESTING:
• 100% manual, with sorting in the vineyard and transportation in small cases to avoid any risk of oxydation

VINIFICATION:
• Light pressing for the grapes, in inert conditions (horizontal pneumatic press)
• Cold must settling (8°C) in small, thermo-regulated stainless steel vats
• Alcholic fermentation at 16.5° in barrels (50% new - 50% used once previously)

MATURING:
• Over fine lees, with stirring (twice weekly), in barrels (50% new), 8 months. French oak barrels with 'blond' toast.

CONSULTANT 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:
• 19 years

AVERAGE YIELD FOR THE 1ST WINE
(ten-year average)
• 39 hectolitres/hectare: 20,000 bottles

SECOND WINES:
• La Pommeraie de Brown
• Le Colombier de Brown

PROPRIETORS: Familles 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

WHITE

2011

Blend:

70% Sauvignon Blanc
30% Sémillon

Alcohol content: 13°

Yield:

37 hectolitres/ha
86% 1st wine

Harvest:

Sauvignon Blanc: 24th August
Sémillon: 31st August

Lowest yield since 2008, with a relatively cool summer which was ideal for the white varieties, giving good acidity and aromatic intensity.

Bottled at the Château:

28 August 2012
13,680 bottles



EN PRIMEUR TASTING SCORES:

Wine Spectator : 92-95 - Jancis Robinson : 16.5
James Suckling : 90-92 - René Gabriel : 16



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