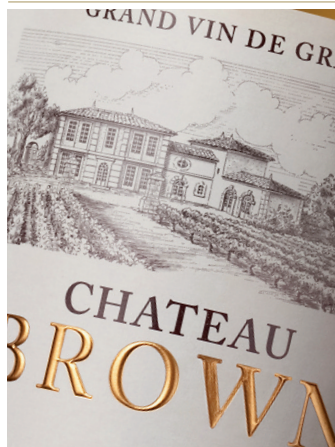
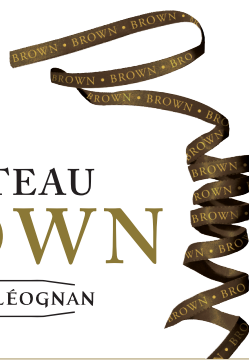


# CHATEAU BROWN

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), during 8 months. French oak barrels with mild toast.

**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 1<sup>ST</sup> WINE**  
(ten-year average)

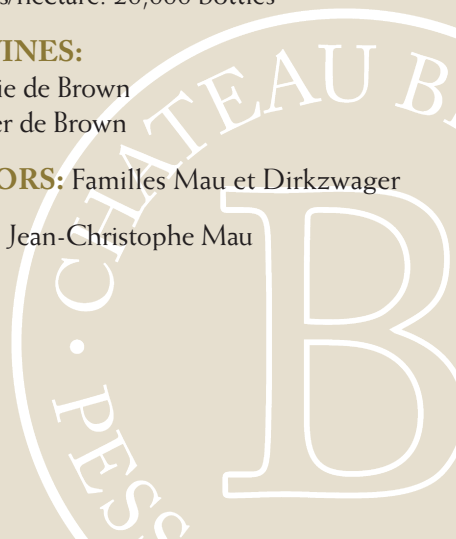
- 39 hectolitres/hectare: 20,000 bottles

**SECOND WINES:**

- La Pommeraie de Brown
- Le Colombier de Brown

**PROPRIETORS:** Familles Mau et Dirkzwager

**MANAGER:** Jean-Christophe Mau



[www.chateau-brown.com](http://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

2012

**Blend:**

70% Sauvignon Blanc  
30% Sémillon

**Degree:** 13°5**Yield:**

38 hl/ha  
76% 1<sup>st</sup> wine

**Harvest:**

Sauvignon Blanc: 11/09/2012 - 13/09/2012  
Sémillon: 17/09/2012 - 25/09/2012

**Bottled at the Château:**

02/09/2013  
19 230 Bottles produced



## TASTING COMMENTS:

A nicely transparent pale yellow colour. Freshness is the leitmotiv here, with a bouquet like a florist's shop releasing fresh floral and vegetal scents. After swirling, notes of the South emerge within a fruity aromatic palette ranging from grapefruit to passion fruit via mandarin orange, but also a spicy hint of cardamom and a dash of caramel.

The great balance between the warmth of the alcohol, the acidity and the aromatic freshness will encourage you to pursue the tasting in order to enjoy this wine's powerful substance to the full. It will be perfect as an aperitif, but will also be the ideal companion for grilled shellfish or refined fish dishes.

## AWARDS:

Gold Medal at the Vinalies Internationales 2014 in Paris  
Gold Medal at the International Wine Challenge in May 2014  
"Excellence Grand Prix" at the Vinalies nationales in May 2014

## EN PRIMEUR TASTING SCORES:

Wine Spectator : 90-93 - Jancis Robinson : 16  
Neil Martin : 87-89 - René Gabriel : 18 - RVF : 15-16

## NOTES :

Wine Enthusiast : 92 in March 2014  
Wine Spectator : 92 in April 2014  
Decanter : 90+ in June 2014

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