



Château Brown rosé 2017



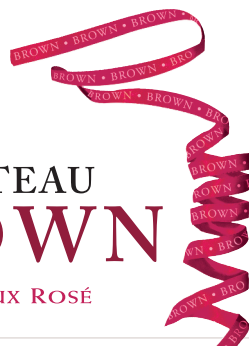
www.chateau-brown.com

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

BORDEAUX ROSÉ



ROSÉ Vintage 2017

An outstanding, thoroughly modern press rosé, unique in Bordeaux

CHATEAU BROWN ROSÉ elegantly combines our terroir of red grapes and the estate's expertise in vinifying whites. Pressed directly and vinified in French oak barrels, with maturing on the fine lees: our rosé boasts all our expertise and attention just like all the wines of Château Brown.



“This Château Brown rosé has a superb, luminous appearance, and a pale salmon colour with hints of lychee. It is astonishing from the very first impression on the nose. The aromatic palette is rich, intense and dominated by strawberry. First with a candied quality, soon followed by fresh strawberry and a hint of whipped cream, blending beautifully with vanilla from the ageing process and a touch of pepper. The round, generous mouthfeel invites us on a delectable path to a charming finish where the oaky cinnamon and vanilla are more pronounced. A refreshing liveliness balances perfectly with the warmth of the alcohol, prolonging the deliciously aromatic finish. A versatile rosé, ideal as an aperitif or with a meal, or further into the hot summer night, whether served alone or with large, cooked shellfish. It is ready for anything!”

Philippe Dulong, consultant oenologist

BLEND: 100% Merlot.

YIELD: 25 hl/ha.

ALCOHOL CONTENT: 13°.

MANUAL HARVEST: Selection of grapes from identified plots of deep gravel soils, average vine age of 23. Manual harvesting in small boxes between freshness and peak ripeness.

VINIFICATION & MATURING:

- De-stemming and maceration on the skins for 4 hours, gentle pressing (pneumatic horizontal press).
- Transfer to vats, racking of the must in cold conditions, and alcoholic fermentation in vats.
- Maturing for 4 months in 1-wine barrels (white wine barrels), with light stirring on the lees (twice a month).
French-oak lightly toasted barrels.

APPELLATION: Bordeaux rosé.

BOTTLED AT THE CHÂTEAU: 5th February 2018. Production: 2,300 bottles.

SURFACE AREA OF VINES: 31 hectares (26 hectares for reds and 5 hectares for whites)

MANAGER: Jean-Christophe Mau