







# **CHATEAU BROWN**

# WHITE

# **SURFACE AREA OF VINES:** 5 hectares (estate total: 31ha)

# **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
- Alcoholic fermentation at 16.5° in barrels (50% new and 50% used once previously).

### **MATURING:**

100% of the production in French oak barrels with mild toast (50% new and 50% used once previously). Over fine lees, with stirring (twice weekly), during 8 months.

## **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

# 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:** Families Mau et Dirkzwager

MANAGER: Jean-Christophe Mau

**OENOLOGIST CONSULTANT: Philippe Dulong** 



# **CHATEAU BROWN**

WHITE

2016

# Blend:

80% Sauvignon Blanc 20% Sémillon

**Degree:** 13.5°

#### Yield:

49 hl/ha 69% 1st wine

#### Harvest:

Sauvignon Blanc: from 8<sup>th</sup> to 14<sup>th</sup> September 2016 Semillon: from 14<sup>th</sup> to 26<sup>th</sup> September 2016

# Bottling date at the property:

31st of August 2017 22 350 bottles

## **TASTING COMMENTS:**

"From the outset, the bouquet offers a full array of precise aromas. Fruity notes suggest exoticism, ripe mango, kumquat and a hint of vanilla. The mouthfeel offers a perfect balance. Bold, tart acidity leads into to a mouthwatering, complex finish. Subtle notes of lime tree and juniper berry will set the tone for dishes playing on contrast and elegance. This is a highly successful vintage, a Chateau Brown classic, with precise oak qualities, remaining true to the expression of its terroir. To accompany this wine, I would recommend scallops." Adrien Cascio, head sommelier.

# **AWARDS:**

Wine Spectator: 93/100 • Guide Hachette des vins 2019: one star IWC 2018: 96 points, Gold Medal, Bordeaux White Trophy Decanter DWWA 2018: Silver Medal • IWSC 2018: Gold Medal The Global Sauvignon Blanc Masters 2017: Gold Medal

#### **EN PRIMEUR TASTING SCORES:**

Wine Spectator: 90-93 • James Suckling: 92-93 RVF: 16-17 • Decanter: 90 • Wine Enthusiast: 91-93



Château Brown - Allée John Lewis Brown - 33850 LEOGNAN Tel. : +33(0)5.56.87.08.10 - +33(0)5.56.87.87.34

