



CHATEAU BROWN

RED

SURFACE AREA OF RED VINES:

26 hectares (estate total: 31ha)

PLANTED RED GRAPE VARIETIES:

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

VINEYARD MANAGEMENT:

Eco-responsible viticulture certified HEV 3 (High Environmental Value)

AVERAGE AGE OF THE VINES:

22 years

AVERAGE YIELD FOR RED WINE: (ten-year average)

42 hectolitres/hectare

SECOND WINES:

- La Pommeraie de Brown
- Le Colombier de Brown

PROPRIETORS: Families Mau et Dirkzwager

MANAGER: Jean-Christophe Mau



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2016

Blend:

32% Cabernet Sauvignon 65% Merlot 3% Petit Verdot

Alcohol Degree: 14.5%

Yield:

44 hl/ha

Harvest dates:

Merlot: from 4th to 12th of October 2016 Cabernet Sauvignon: from 12th to 22nd of October 2016

Petit Verdot: on 5th of October 2015

Bottling date at the property:

2nd of May 2018

TASTING COMMENTS:

«Generous. This is the perfect word to describe the character of Château Brown Red 2016. A bright vintage, highlighting the Cabernet and Merlot grapes from the Bordeaux Graves region. This harvest boasts the roundness of the 2015 vintage and the depth of the 2014 vintage. Its personality is immediately evident, bursting with fruit, blackcurrant and jammy blackberry, with a more subdued character after decanting. The fruitiness is followed by notes of spice and a wild Cabernet character. The long, tannic finish foretells a great future for this divine wine.

Serve with tender meat and seasonal vegetables: Grilled Bazas beef, Gers spring vegetables, a blackberry condiment and garlic chive fritters. Recipe from Jérôme Schilling, Head Chef at L'Hotel - Restaurant Lalique of Château Lafaurie Peyraguey. »

Adrien Cascio, Head Sommelier, october 2018

AWARDS:

Wine Spectator: 92 • James Suckling: 92 • Wine Enthusiast: 94 IWC 2019: 91 points, Silver Medal IWSC 2019: Silver Medal, Blended Red - Merlot Dominated Guide Hachette des vins 2020: "Coup de Coeur" 2 stars

EN PRIMEUR TASTING SCORES:

James Suckling: 90-91 • Decanter: 92 • Wine Enthusiast: 93-95 Wine Spectator: 92-95 • Jancis Robinson: 17 • RVF: 15,5-16,5

