



# **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

#### **AVERAGE AGE OF THE VINES:**

• 22 years

#### **AVERAGE YIELD FOR RED WINE:**

(ten-year average)

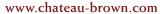
• 41 hectolitres/hectare

#### **SECOND WINES:**

- La Pommeraie de Brown
- Le Colombier de Brown

**PROPRIETORS:** Families Mau et Dirkzwager

MANAGER: Jean-Christophe Mau





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RED

2014

#### Blend:

55% Cabernet Sauvignon42% Merlot3% Petit Verdot

**Alcohol Degree:** 13%

#### Yield:

41 hl/ha

#### **Harvest Dates:**

Merlot: 1st - 7th October 2014

Cabernet Sauvignon: 8th - 20th October 2014

Petit Verdot: 15th October 2014

## Bottling date at the property:

18th April 2016

#### **TASTING COMMENTS:**

This 2014 wine has a lovely bright, intense colour. The first nose is discreet, with the subtle smoky notes typical of Cabernet Sauvignons produced on gravelly soils. Swirling releases Morello cherry and blackcurrant notes. The attack is supple and seductive. The mid-palate is full, with tannins that are present, but not too aggressive. This vintage is powerful and rich, with a nice long finish. It has potential for ageing around 15 years. Best decanted and served with grilled red meat.

#### **AWARDS:**

Bronze Medal at the International Wine Challenge 2017
Wine Spectator - James Molesworth: 92
James Suckling: 91 • Wine Advocate - Neal Martin: 91

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

Wine Spectator: 90-93 • Jancis Robinson: 15.5 • RVF: 14.5-15.5 JM Quarin: 15.5 • Decanter: 16.75 • Wine Enthusiast: 91

