



CHATEAU
BROWN

PESSAC-LEGNAN
GRAND VIN DE GRAVES

2019 VINTAGE



2019 VINTAGE AT CHÂTEAU BROWN

Excessive weather conditions

The year began with a rainless and mild winter, especially in February, which was almost spring-like. Consequently, the **budburst** came very early at the beginning of March and the threat of frost was therefore all the more severe. On 5 and 6 May, we were spared by the frost but only just, coming very close with temperatures of 0-0.5°C both mornings.

The **spring** was much wetter, especially June, which was very wet (100 mm), disturbing the end of flowering and causing some coulure on the Cabernet Sauvignon.

The **summer** was excessively hot and dry, with a rainfall deficit. Fortunately, an episode of providential rain (30mm) on the end of July occurred, re-balancing the situation. It helped to avoid water stress and get the ripening process started again. Thus, the **grape colour change** occurred on the usual dates for the region.

Harvests were neither early nor late

Thanks to this summer's light rainfall, the 2019 harvest season followed a fairly normal schedule.

The 5th of **September** was the starting point for our white grapes harvest: with **Sauvignon Blanc**, and we picked the last **Semillon** on **13 September**. The fruit was in perfect condition and the yields were generous ! The sun continued to work on the vines, the **end of the season** was fine and various rainy spells in September helped boost the ripeness of the red grapes.

We started harvesting the red grapes on **25 September** with the Merlot, which was superbly plump, yielding 52 hl/ha. We then moved on quickly to the Cabernet Sauvignon from **4 to 14 October**. We were delighted to be harvesting bunches of grapes with extremely mature stalks and seeds. Our pickers were finished on Monday, 14 October at 6 pm, under a radiant sun !

First tasting impressions

The **white grapes** juices are particularly **precise** and **fruity**, thanks to the cool nights and sunny days during the final weeks of ripening. The **acidity** is **impressive** and the **alcohol content levels** are **reasonable**, given the heat over the last few days. It results in a **beautifully balanced wine**.

Concerning the **red wine**, the **power** and **concentration** of our Cabernet Sauvignon juices will therefore complement the **explosion of fruit**, **softness** and **freshness** coming from our Merlot. Our very elegant Cabernet Sauvignon deserves special mention for its very **silky tannins** and its excellent quality.

The highlight of the vintage

2019 will be an excessive vintage in many respects ! There were no major climate-related incidents and there was little pressure from disease, but the **weather** was nonetheless **unpredictable** and never has "climate stress" kept us so long in suspense. In spite of everything, **all turned out well** for this **sunny vintage**, which was a long time in the making and promises to be exceptional.

2019 harvests at Château Brown
Watch the film!



2019 PRIMEURS



CHATEAU BROWN WHITE 2019

Harvest dates:
from 5th to 13th September 2019

Primeurs blend:
75% Sauvignon Blanc &
25% Sémillon

Ageing:
In French oak barrels
(50% new, 50% used once)

Yield: 48 hl/ha

Alcohol level: 13.74 %

pH: 3.19

Total level of acidity: 4.19 g/L



CHATEAU BROWN RED 2019

Harvest dates:
from 25th September to 14th October 2019

Primeurs blend:
54% Cabernet Sauvignon,
43% Merlot, 3% Petit Verdot

Ageing:
In French oak barrels (45% new,
38% used once and 17% used twice)

Yield: 42 hl/ha

Alcohol level: 14.63 %

pH: 3.71

Total level of acidity: 3.45 g/L

Index of Polyphenols (DO280): 73.7

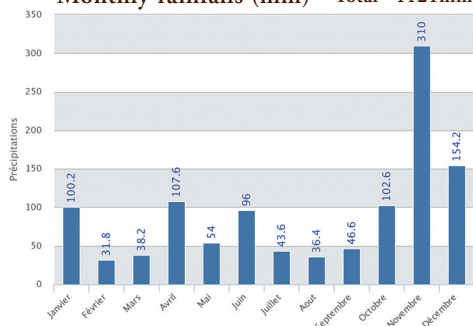


2019 it's also: No CMR (carcinogenic, mutagenic, reprotoxic) products
and 70% approved organic products or biocontrol products

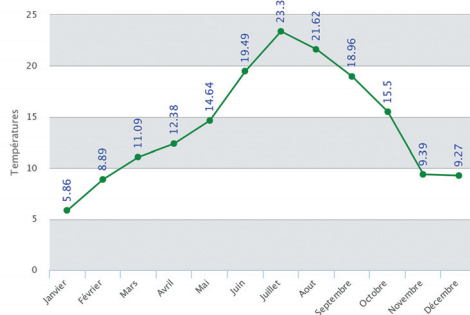
2019 CLIMATOLOGY

Château Brown-Léognan

Monthly rainfalls (mm) - Total = 1121mm



Temperatures levels (°C)



TECHNICAL INFORMATION

First Wine: CHÂTEAU BROWN

Second wine: La Pommeraie de Brown/ Le Colombier de Brown

Appellation : Pessac-Léognan

Owners: Mau et Dirkwager families

Manager: Jean-Christophe Mau

Surface Area of vines: 31 hectares (26 red and 5 white), on an estate of 60 hectares

Average age of the vines: 22 years

Soil: Gravel on clay and chalk-clay subsoil and fine gravel

Density of planting: 7,400 plants/hectare

Planted grape varieties: 55% Cabernet Sauvignon, 40% Merlot and 5% Petit Verdot
70% Sauvignon Blanc and 30% Sémillon

Vineyard Management: Eco-responsible viticulture certified HEV (High Environmental Value) Level 3

Harvest: 100% manual harvest in small trays, with double sorting in the vines and in the fermenting room with optical sorting machine

Vinification: Batches from each plot kept separate until final blend & Control of sulphur dioxide input

Château Brown Red

- Double sorting (bunches and grapes)
- Maceration of 3 to 5 weeks in temperature-controlled stainless-steel vats with prefermentive cold maceration and small volumes pumped over
- Ageing in French oak barrels for 12 to 14 months

Château Brown White

- Light pressing for the grapes (horizontal pneumatic press)
- Alcoholic fermentation in barrels
- Maturing on fine lees with stirring during 8 months, in French oak barrels with mild toast



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