







THE STORY OF OUR SECOND WINE « LE COLOMBIER »

"Le Colombier de Brown" refers to a beautiful stone dovecote set in the grounds facing the house – a sign of wealth back in feudal times. This "Colombier" ("dovecote" in english) was built in the eighteenth and its presence is the witness of the age and quality of the Château Brown vineyard. We have given this name to our second wine in memory of this prestigious past.

THE LITTLE BROTHER OF CHATEAU BROWN

The second wine is the reflection of Brown terroir and enjoys the same lavish care as the Grand Vin. The plots of vines are selected to make a fruitier, lighter, easy-drinking wine made to be enjoyed younger. Elegant and well structured, it can be enjoyed right away.

COLOMBIER DE BROWN - RED 2018

PESSAC-LEOGNAN AOC

Harvesting:

- 100% manual in small boxes, with bunch selection on the vine
- Double sorting in the winery (bunches and grapes), using vibrating tables and optical sorting

Vinification:

- 100-hectolitre thermo-regulated stainless steel vats
- 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 vertical press.
- Malolactic fermentation in stainless steel vats

Maturing:

- 50% in French oak barrels (used twice)
- Matured for 10 months

Soil:

- · Gravelly and clay-limestone soil
- Plot-by-plot management with integrated drainage system

Average age of the vines: 20 years Yield of the vintage: 18 hl/ha

Blend:

- 50% Cabernet Sauvignon
- 50% Merlot

Degrees:

• 14,5°

Havest period:

• 17h of September to 8h of October 2018

Bottling date:

• 27th of May 2020

« Initially very discreet on the nose. Very attractive deep red colour, brilliant and intense. Very ripe red fruit scents develop after swirling. Supple and fruity in the attack. Dense in mid-palate with a very pronounced tannic structure. The vintage's sunshine is evident, as is the alcohol. A lingering, slightly tannic finish.» - **Jean-Christophe Mau**

