

LA POMMERAIE DE BROWN



THE STORY OF OUR SECOND WINE « LA POMMERAIE »

By the end of the 1990s, Château Brown had been renowned for the quality of its apples for several decades, hence the name of our second wine, « La Pommeraie de Brown » (“apple orchard” in English). Its hectare of apple trees was uprooted in 1998 by the previous owner and has now given way to impeccable Cabernet Sauvignon vines on deep gravel soils.

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.

LA POMMERAIE DE BROWN- WHITE 2017

PESSAC-LEOGNAN APPELLATION

Harvesting:

- 100% manual, with sorting in the vineyard and transportation in small cases to avoid any risk of oxidation

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 (used once previously)

Maturing :

- Over fine lees, with stirring (twice weekly), during 8 months.
- French oak barrels with mild toast.

Average age of the vines :

- 20 years old

Soil :

- Clay-limestone and fine gravel over a clay-limestone subsoil
- Plot-by-plot management with integrated drainage system

Average yield for the 2nd wine in 2017:

- 900 bottles

Blend :

- 60% Sémillon
- 40 % Sauvignon Blanc

Alcohol content : 13,5°

Consultant oenologist:

- Philippe Dulong

Harvest period:

- From 28th August to 4th September 2017

Bottling date:

- 3rd September 2018



TASTING COMMENTS

“A remarkably beautiful light golden yellow colour that foreshadows a well-developed nose of citrus fruit, particularly grapefruit, and spicy notes of white pepper and cardamom. On the palate, the soft silky attack develops into a delicately fresh finish that is characteristic of the vintage and subtly balanced with notes of vanilla after ageing!”-

Philippe Dulong