

2 0 2 1 V I N T A G E



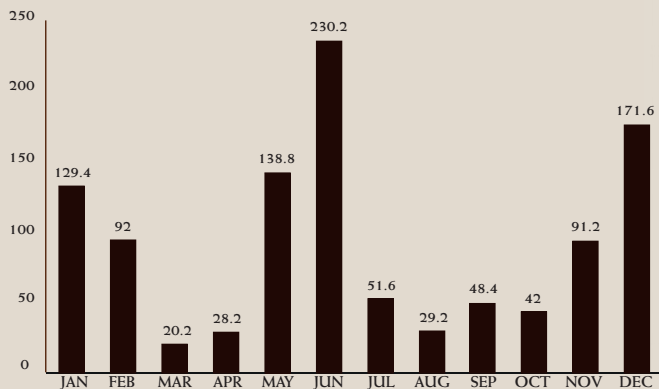
**PESSAC-LÉOGNAN**

GRAND VIN DE GRAVES



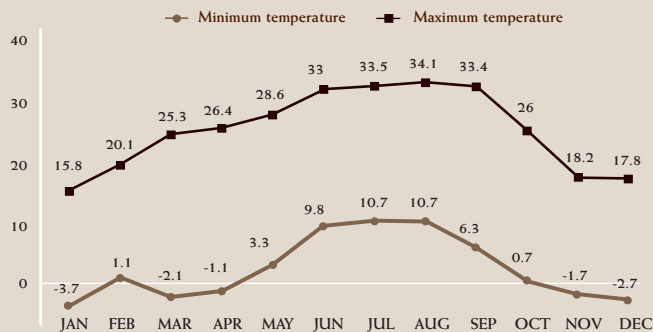
# 2021 CLIMATOLOGY

## Monthly rainfalls (mm)



Total : 1072.8 mm - Total from April to October: 568.4 mm

## Temperatures levels (C°)



*Data from Château Brown weather station*



## **THE BIRTH OF A VINTAGE**

Once again this year, a mild and rather dry winter promoted early budding on the vines, leaving them more vulnerable to spring frosts. The minus temperatures on the mornings of 7 and 8 April were very stressful, but fortunately, there were no losses to report at Château Brown!

Following this period of frost, we were faced with an extremely damp spring with record June rainfall of 230 mm, fostering development of downy mildew. However, this was handled well across all vineyards.

## **A SLOW START TO THE SUMMER**

The summer season then took a long time to set in. A lack of sunshine or heat in July was combined with leafhopper attacks, causing substantial damage to the foliage and delaying ripening in some areas. Fortunately, the month of August was dry with beautiful sunshine.

Beautifully warm and breezy days with slightly cooler nights helped ensure concentrated, high quality grapes.

## **A REDEEMING END OF THE SEASON**

The end of the season was good, with a superb September and October! The 2021 harvests thus began later than the previous year, but in excellent weather conditions.

## **PLOT-BY-PLOT VINIFICATION IN TEMPERATURE-CONTROLLED STAINLESS STEEL VATS**

For red grapes winemaking, we favoured **gentle extraction** to preserve the **crisp fruit** and ensure greater softness and roundness in the future wine.

The **vatting periods** were relatively **long** (approximately four weeks), and gentle but repeated pumping over was used to maximise colour extraction.

## **A RESPONSIVE TEAM THAT LISTENS TO NATURE**

Our team has been using **sustainable pest management** to combat vine disease and focusing on prophylaxis for several years. In 2021, seven of the twelve treatments performed involved products that can be **used for organic agriculture**.

In the context of a demanding vintage with significant climate variations, our cultivation strategy and the responsiveness and commitment of our teams were vital in achieving the yields and quality levels we were looking for. During the heavy rainfall in June, our plant cover served as a vital ally in maintaining soil structure. At the same time, manual leaf thinning and the use of natural insect repellents to camouflage the vines and protect them from leafhoppers allowed us to avoid applying unnecessary treatments.



	CHÂTEAU BROWN RED 2021	CHÂTEAU BROWN WHITE 2021
Harvest dates	From 30 <sup>th</sup> September to 12 <sup>th</sup> October	From 10 <sup>th</sup> to 17 <sup>th</sup> September
Primeurs blend	64% Cabernet Sauvignon, 31% Merlot and 5% Petit Verdot	69% Sauvignon Blanc and 31% Sémillon
New barrels (french oak)	30%	50%
Yield	38 hl/ha	39 hl/ha
Alcohol level (% vol.)	12.79	13.50
Total level of acidity (g/l H <sub>2</sub> SO <sub>4</sub> )	3.35	4.45
pH	3.72	3.12
Index of Polyphenols (DO280)	70.1	

### Our first tasting impressions

When tasted, our first white wine offers **magnificent tension** and an **explosion of aromas**, demonstrating how perfect the weather conditions were for whites. The cool summer temperatures preserved their acidity and aromas. Delicate on the nose with lemon, citrus and white flower notes. And what sensuality on the palate! Full and powerful in the attack, with a precise, lingering finish featuring an addictive touch of sweetness.

For our first red wine, this vintage was very **good for Cabernet Sauvignon**. This gives the wine its ripe, soft tannins and its deep colour.

On the nose, subtle **fresh fruit** and **cherry** aromas unfurl over a delicately oaky base. On the palate, the wine is fruity and **unctuous** in the attack, before revealing **silky**, caressing **tannins**. The finish is soft and long with crisp, lingering fruit.



To find out more about the 2021 vintage in video form, scan this QR code



[www.chateau-brown.com](http://www.chateau-brown.com)

Château Brown - Allée John Lewis Brown - 33850 Léognan