

CHÂTEAU BROWN

WHITE

2022

| | |
|---------------------------|--|
| Blend | 74% Sauvignon blanc 26% Sémillon |
| Alcohol degree | 13,5% vol. |
| Yield | 30 hl/ha |
| Harvests | 100% Manual in crates Bunch selection on the vine |
| Wine making process | Soft pressing of round grapes, with inerting (pneumatic horizontal press) Cold settling (8°C) in temperature-controlled stainless steel vats Alcoholic fermentation in barrels (50% new, 50% one-wine) |
| Ageing | On fine lees, in separate batches until final blending 100% in French oak barrels for 8 months (50% new barrels, 50% one-wine barrels) Regular stirring of the lees |
| Bottling at the “château” | August 28th, 2023 |
| Batch number | L22BBI |
| Bottle gencod | 3 760 208 653 473 |

NOTES

Decanter : 94
Wine Enthusiast : 93
James Suckling : 93
Inside Bordeaux - Jane Anson : 92
Yves Beck : 92

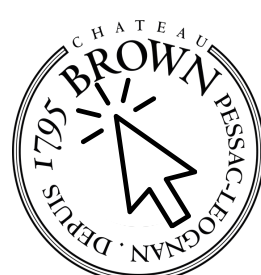


TASTING NOTES

« With a beautiful pale gold color, this wine presents a nose with powerful aromatics, focused on a broad spectrum of citrus, especially grapefruit with notes of clementine and yellow lemon. The palate is round and thick upon the first sip, where the prominent aromatic presence is evident. The finish is long, savory, and warm, nicely tempered by a welcome freshness. »

Jean-Christophe Mau - January 2024

For any further information
click [here](#)



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