

CHÂTEAU BROWN

WHITE

2023



Blend 75% Sauvignon blanc
25% Sémillon

Alcohol degree 13,5% vol.

Yield 50 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 26th, 2024

Batch number L23BBI

Bottle gencod 3 760 208 653 848

RATINGS

James Suckling : 93-94

Terre de Vins : 94

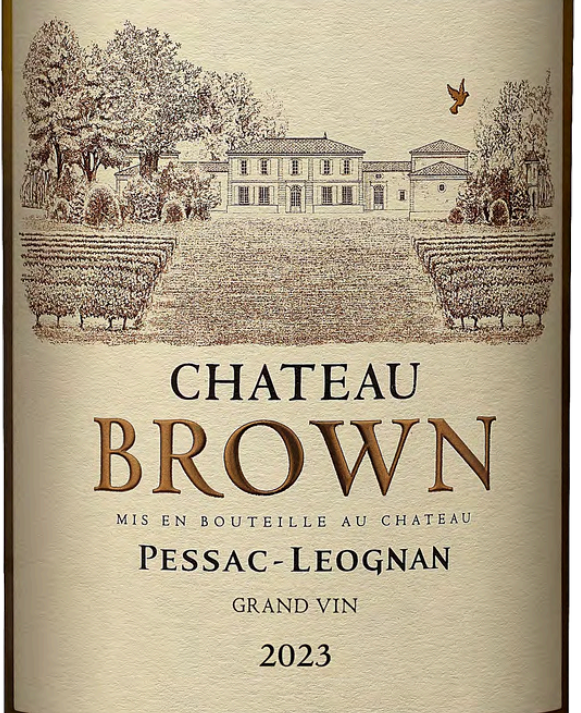
Xavier Lacombe : 93

Inside Bordeaux - Jane Anson : 92

Yves Beck : 90-92

Wine Doctor - Chris Kissack : 90-92

Falstaff - Peter Moser : 90



CHATEAU
BROWN

MIS EN BOUTEILLE AU CHATEAU

PESSAC-LEOGNAN

GRAND VIN

2023

TASTING NOTES

Our Grand vin Blanc 2023 has a luminous pale color. On the nose, its aromatic palette offers notes of fresh fruit such as passion fruit and grapefruit, supported by an elegant hint of citron and a well-integrated vanilla sweetness.

The palate is juicy, round, fleshy and highly perfumed, with a sapid finish combining length and freshness.

Jean-Christophe Mau - September 2024

For any further information
click [here](#)



www.chateau-brown.com

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