



# CHÂTEAU BROWN

## RED

### 2022

Blend	50% Cabernet Sauvignon 50% Merlot
Alcohol degree	14,5% vol.
Yield	29 hl/ha
Harvests	100% Manual Bunch selection on the vine and optical sorting in the vat room
Wine making process	Plot by plot in temperature-controlled stainless steel vats Alcoholic fermentation at 28° maximum for 10 days No treading or pigeage Small-volume pumping-over 2 times a day Hot post-fermentation maceration (30°) Pressing with a JLB vertical press Malolactic fermentation in vats
Ageing	Separate batches until final blending 100% in French oak barrels for 12 months (40% new, 60% one-wine barrels)
Bottling at the "château"	April 10, 11 and 12, 2024
Batch number	L22 BRI
Bottle gencod	3 760 208 653 305

## RATINGS

Forbes - Tom Mullen : 97

Decanter : 94

James Suckling : 94

Wine Enthusiast : 93

Inside Bordeaux : 93

Terre de vins : 93

Wine Spectator : 92

Yves Beck : 92



## TASTING NOTES

« A refined nose of very ripe red fruit, a very deep color, very pretty on the palate with present, silky tannins. Long, generous and rich on the palate, with a dense texture and a dynamic, spicy finish. The ripeness of the balance favors the wood, which digests it very well. Thanks to its excellent maturity, this wine has remarkable ageing potential. »

Jean-Christophe Mau - Avril 2023

For any further information  
click-here



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