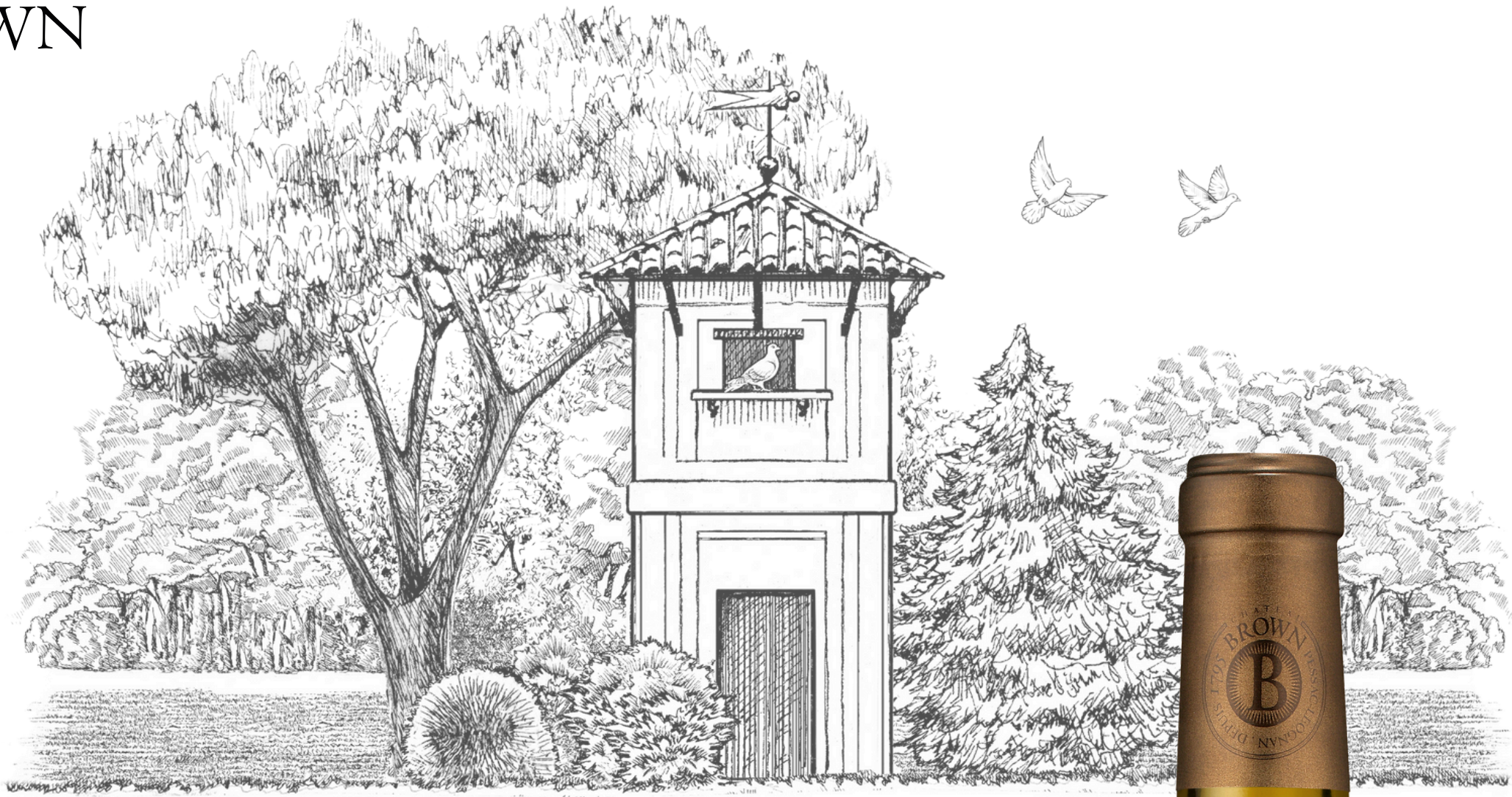


LE COLOMBIER DE BROWN

BLANC

2022

The château's second wine, "Le Colombyer de Brown" refers to the historic 18th-century building that still stands on the estate. Made with the same meticulous attention to detail as the Grand Vin, its character is more fruity and supple. A beautiful expression of gourmandise that makes it immediately accessible in its youth.



Blend	88% Sémillon 12% Sauvignon blanc
Alcohol degree	13% 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 small temperature-controlled stainless steel vats Alcoholic fermentation in barrels and vat
Ageing	On fine lees for 8 months 70% in French oak barrels, half new 30% in concrete ovoidal vat Regular stirring of the lees
Bottling at the "château"	August 28th, 2021
Batch number	L22 CBI
Bottle gencod	3 760 208 653 527

RATINGS

James Suckling : 90-91

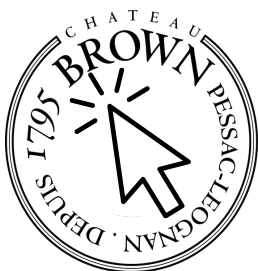


TASTING NOTES

« The presence of a majority of Semillon leaves its mark on this cuvée, with a luminous yellow-gold color and a nose that starts out floral, with hints of wild spring flowers and honey, then becomes more fruity, with a very pure aroma of fresh pear. On the palate, the wine is supple, suave and well-flavored, with hints of woody ageing well integrated, culminating in a savory, greedy and sunny finish. »

Philippe DULONG, consultant œnologist

Pour plus d'informations
cliquez-ici



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