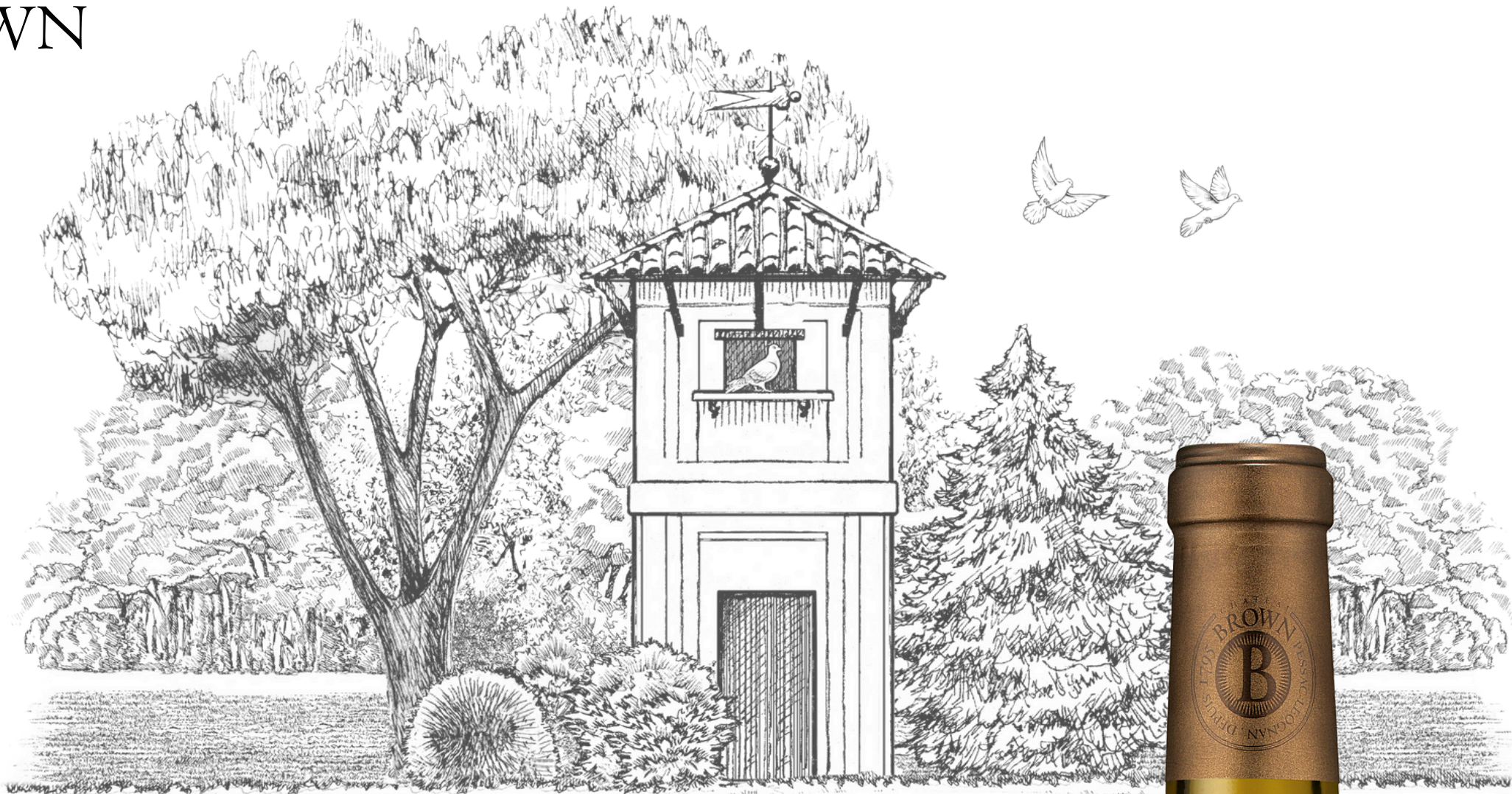


LE COLOMBIER DE BROWN

BLANC

2023

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	60% Sémillon 40% 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 40% in French oak barrels, 45% in stainless steel vats, 15% in concrete ovoidal vat Regular stirring of the lees
Bottling at the "château"	August 26th, 20214
Batch number	L23 CBI
Bottle gencod	3 760 208 653 909

RATINGS

James Suckling : 92-93



TASTING NOTES

Our second white wine 2023, has an assertive, brilliant yellow-gold hue. The nose evokes ripe William pear, tangerine and white spring flowers. On the palate, the balance between sweetness and freshness is perfect. A pleasant, harmonious wine.

Philippe DULONG, consultant œnologist

Pour plus d'informations
cliquez-ici

