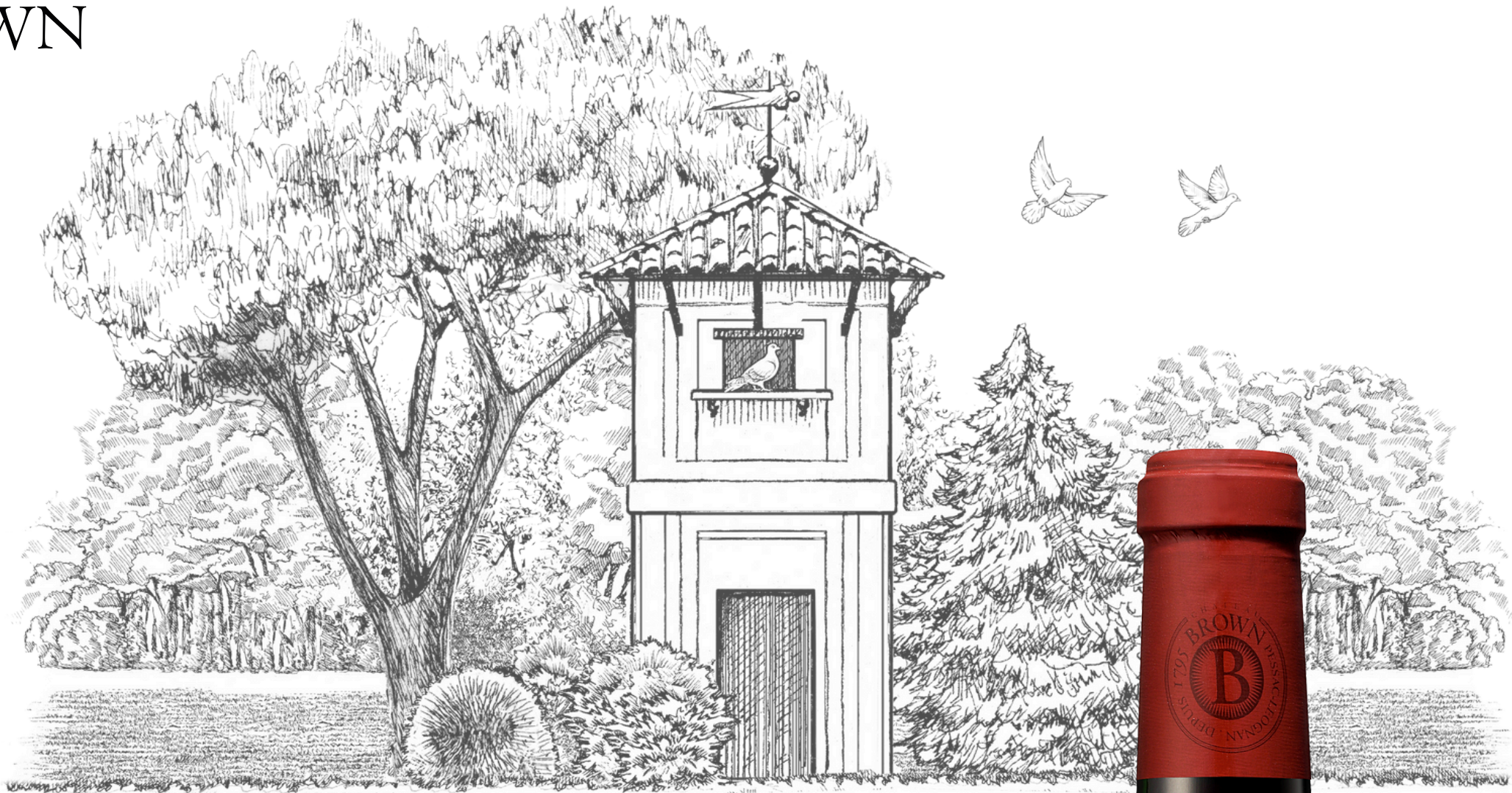


# LE COLOMBIER DE BROWN

## ROUGE

### 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% Cabernet Sauvignon 40% Merlot
Alcohol degree	13.5% vol.
Yield	40 hl/ha
Harvests	100% Manual in crates 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	In separate batches until final blending 50% one-wine barrels, 50% stainless steel vats during 10 months
Bottling at the "château"	March 17h, 2025
Batch number	L23 CRI
Bottle gencod	3 760 208 653 947

### TASTING NOTES

Our second red wine 2023, has a deep, brilliant red color. The nose is very flattering, with aromas of ripe red fruit. The attack is greedy with present but tender tannins. The palate finishes on a pleasant note of fresh fruit.

Jean-Christophe Mau

For any further information  
click-here

