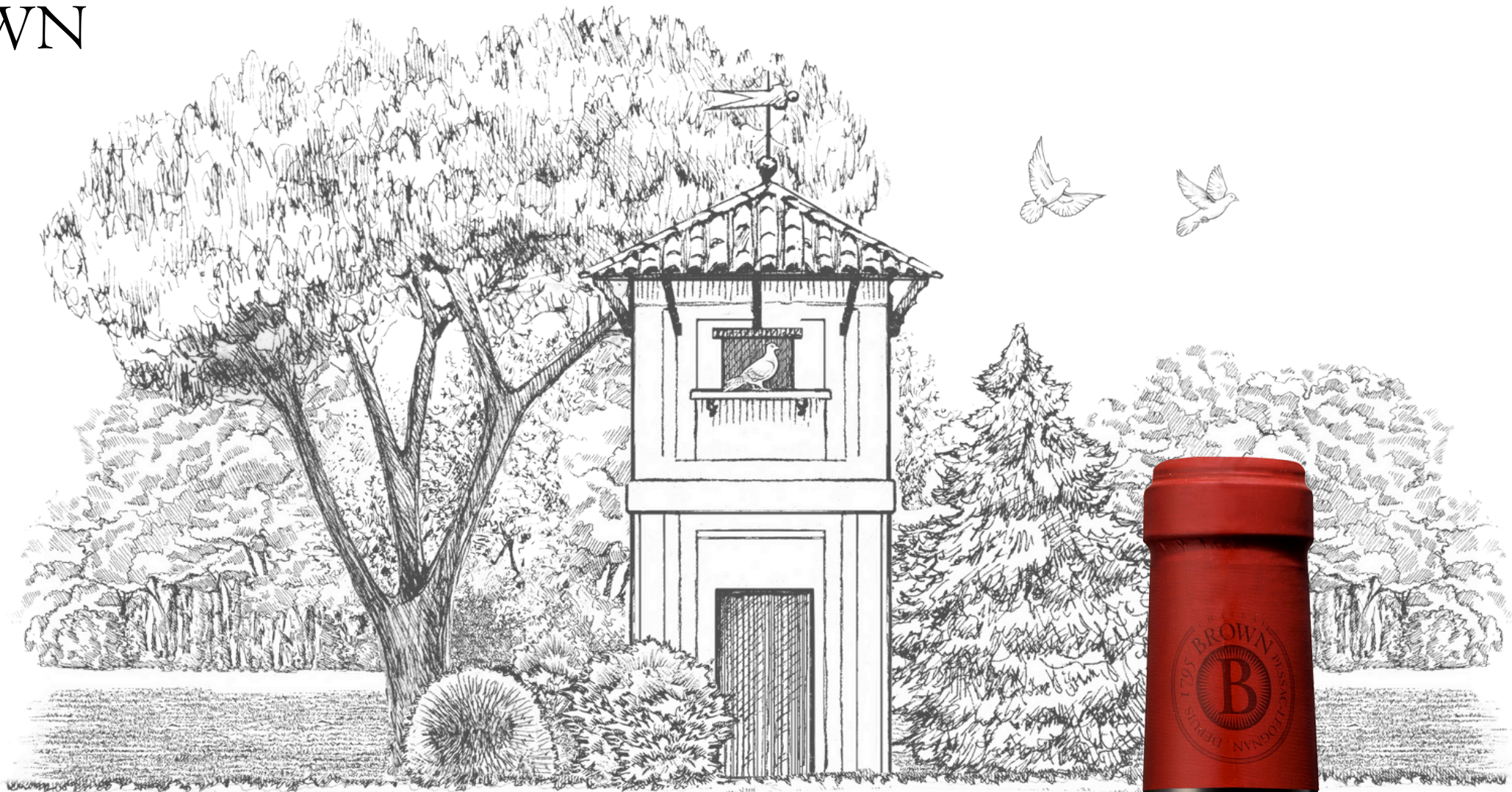


LE COLOMBIER DE BROWN

ROUGE

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	80% Cabernet Sauvignon 20% Merlot
Alcohol degree	14% vol.
Yield	29 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 In French oak barrels for 10 months (50% one-wine barrels, 50% two-wine barrels)
Bottling at the "château"	April 10th, 2024
Batch number	L22 CRI
Bottle gencod	3 760 208 653 565

RATINGS



Decanter WWA : 97
James Suckling : 92-93

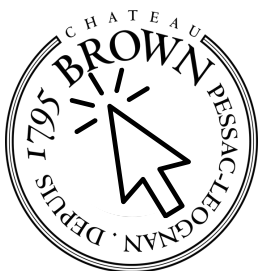


TASTING NOTES

« This wine has a dense, luminous colour and a fresh nose with aromas of crunchy red fruit and small wild berries. On the palate, the wine has a supple, velvety texture, with present but delicate tannins that give it a lovely roundness. A structured wine with a fruity intensity that makes it accessible in its youth, while showing great potential for development over the coming years. »

Jean-Christophe Mau

For any further information
click-here



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