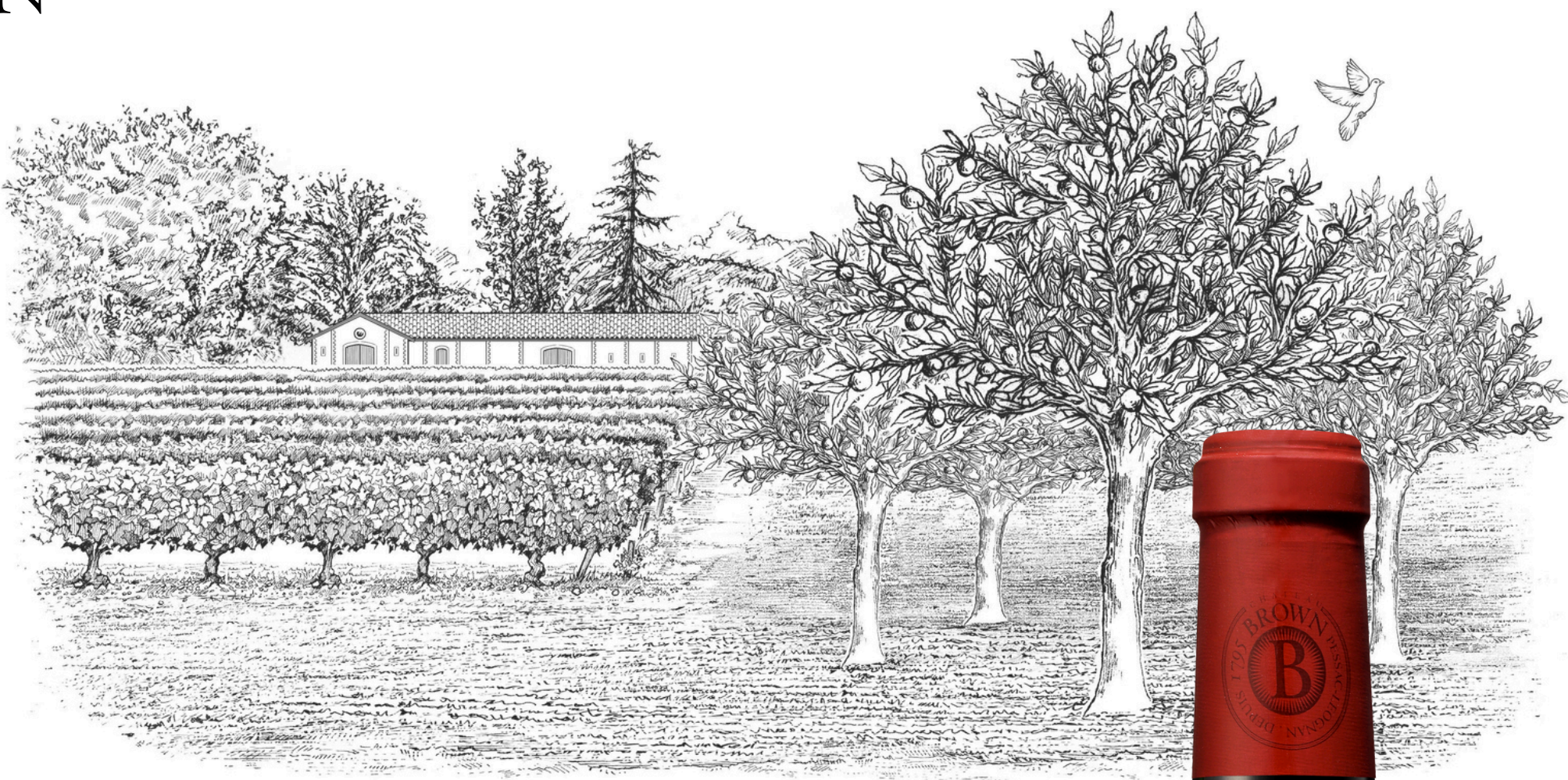


LE POMMERAIE DE BROWN

ROUGE

2020

The château's second wine, "La Pommeraie de Brown", is a tribute to the former apple orchard present on the property until 1998, which has been replaced by splendid Cabernet Sauvignon vines. Produced with the same meticulous attention as the grand vin, it is more fruity and supple than its predecessor. A beautiful expression of gourmandise that makes it immediately accessible in its youth.



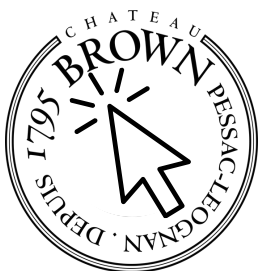
Blend	89% Merlot 11% Cabernet Sauvignon
Alcohol degree	14,5% vol.
Yield	35 hl/ha
Harvests	100% Manual in crates Bunch selection on the vine and optical sorting in the vat room
Wine making process	Plot by plot in temperature-controlled stainless steel vats Alcoholic fermentation at 28° maximum for 10 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"	March 25th, 2022
Batch number	L20 CRI
Bottle gencod	3 760 208 652 902

TASTING NOTES

« A dark color suggests a dense wine. On the nose, beautiful aromas of ripe red fruit emerge. The attack is supple and full. The tannins are silky but present. The wine is rich and fat, in keeping with its solar vintage. The finish is spicy and long, with good ageing potential. It's a wine that's greedy and delicious ! »

Jean-Christophe Mau

Pour plus d'informations
cliquez-ici



www.chateau-brown.com
Allée John Lewis Brown, 33850 Léognan - France
Tel. : +33(0)5.56.87.08.10
Mail : contact@chateau-brown.com