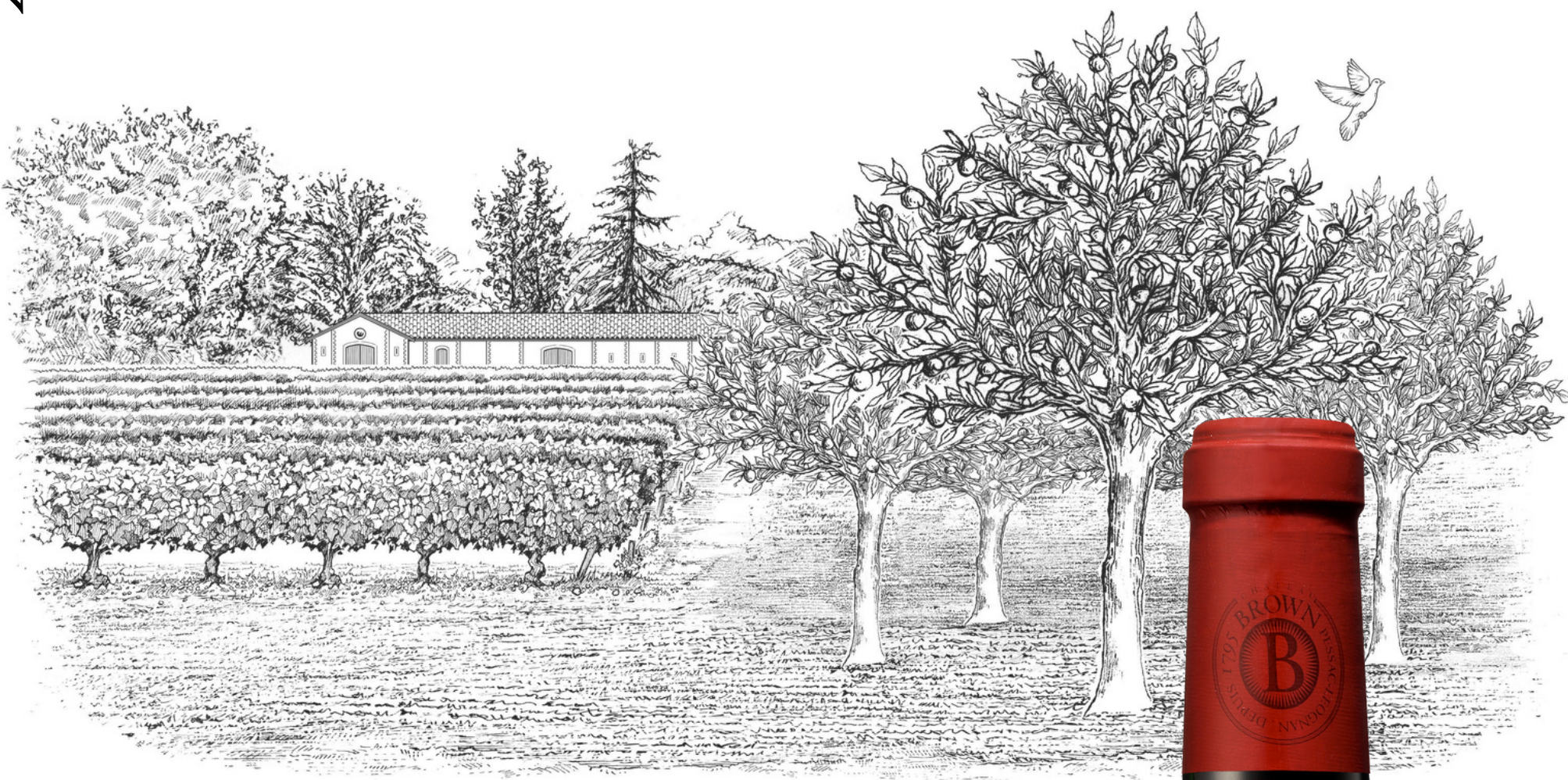


LE POMMERAIE DE BROWN

ROUGE

2021

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wine, "La Pommeraie de Brown", is a tribute to the former apple orchard present on the property until 1998, which has been replaced by splendid Cabernet Sauvignon vines.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	53% Cabernet Sauvignon 47% Merlot
Alcohol degree	13% vol.
Yield	36 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”	May 23th, 2022
Batch number	L2I CRI
Bottle gencod	3 760 208 653 237

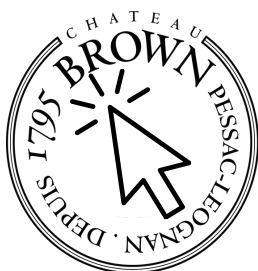


TASTING NOTES

« A wine with a limpid purple color, a symbol of youth. On the nose, aromas of ripe black fruit dominate, with an elegant touch of violet. Soft and fruity, the palate evokes freshness and gourmandise, with finesse and aromatic complexity around the red fruit. The finish is full and long. A pleasurable wine that can be drunk young. »

Jean-Christophe Mau

Pour plus d’informations
cliquez-ici



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