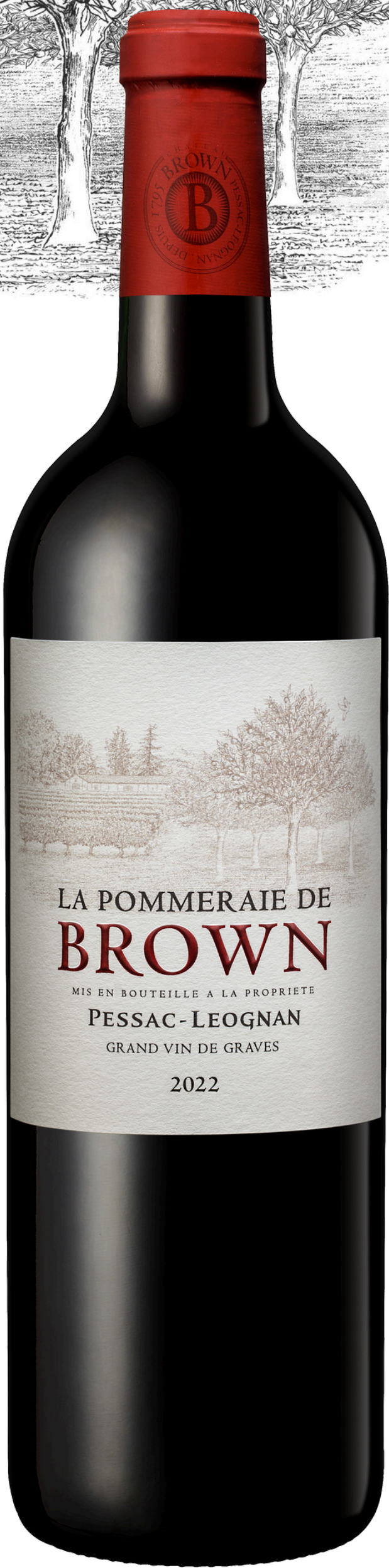
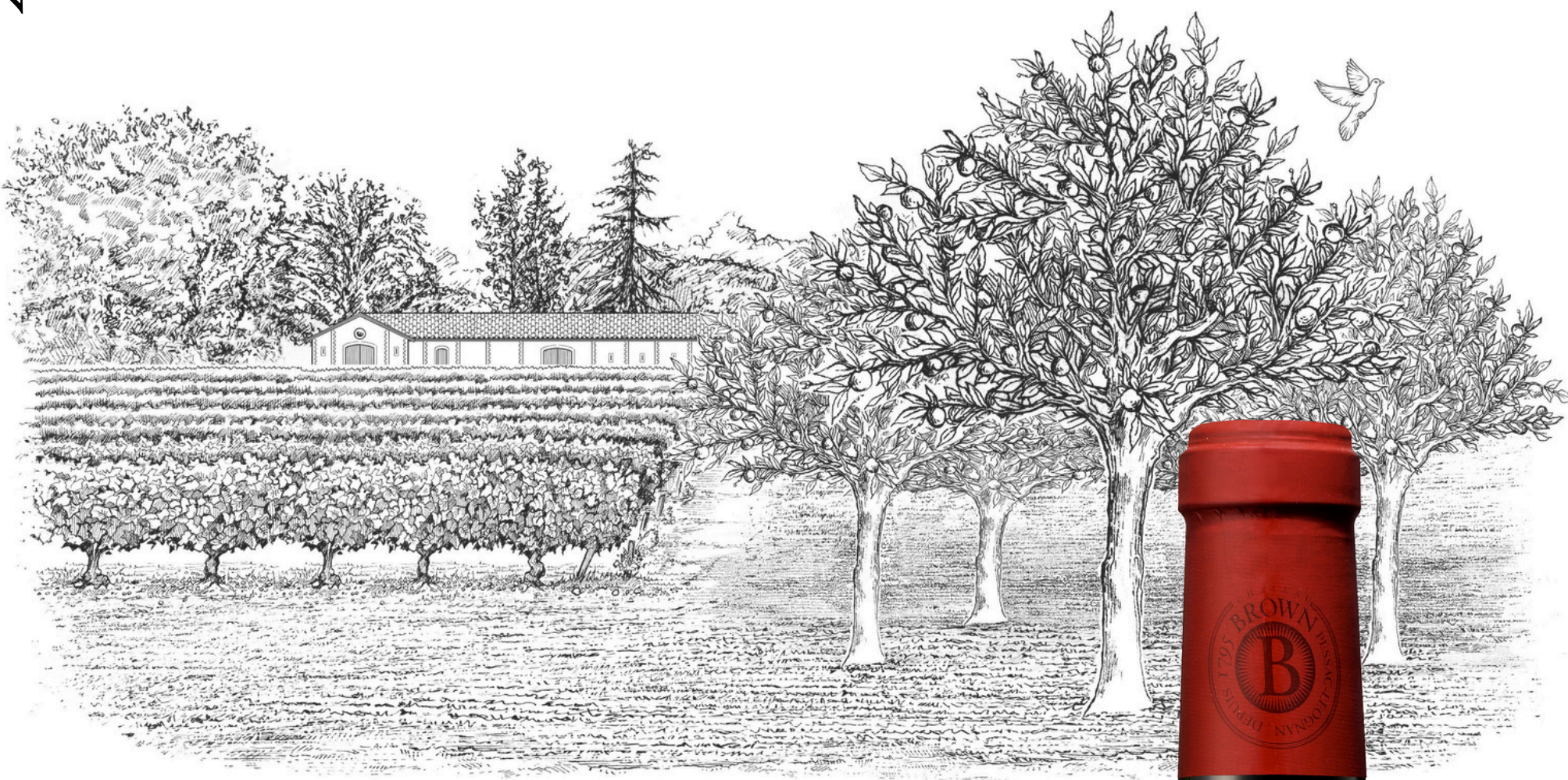


LE POMMERAIE DE BROWN

ROUGE

2022

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wine, "La Pommeraie de Brown", is a tribute to the former apple orchard present on the property until 1998, which has been replaced by splendid Cabernet Sauvignon vines.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.

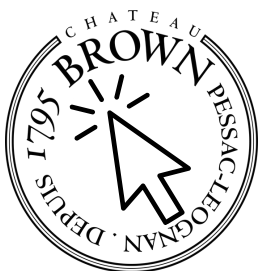


Blend	80% Cabernet Sauvignon 20% Merlot
Alcohol degree	14% vol.
Yield	29 hl/ha
Harvests	100% Manual in crates Bunch selection on the vine and optical sorting in the vat room
Wine making process	Plot by plot in temperature-controlled stainless steel vats Alcoholic fermentation at 28° maximum for 10 days 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	3 760 208 653 602

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. »

For any further information
click-here



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