

Terre
DU CHATEAU
BROWN
PESSAC - LÉOGNAN

A PLACE'S FOOTPRINT

Imagine a jewel of nature within the city, just next to Bordeaux, where vineyards, forests, flower fields, and orchards mingle. A place where each plot of land is treasured and cultivated with care, and where biodiversity reigns. Welcome to the world of “Terre du Château Brown”, a wine that embodies the soul of this place.

A WINE IN TUNE WITH THE TIMES

In a world where consumers' habits change, “Terre” is taking up the challenge of meeting new aspirations and wants of wine connoisseurs.

Tasters looking for fruity wines, with less woody aromas, that can be drunk young, will have their wishes fulfilled with “Terre du Château Brown”.

There is no fuss here – only the simple promise of an immediate gourmet tasting experience.

A TERROIR'S PURE EXPRESSION

Born in Château Brown's unique terroir, in the heart of the Pessac-Leognan appellation, this wine derives its richness from plots selected for their unique aromatic qualities.

Magic happens when nature and our expertise meet to create a startling wine !

CULTIVATING THE DIFFERENCE

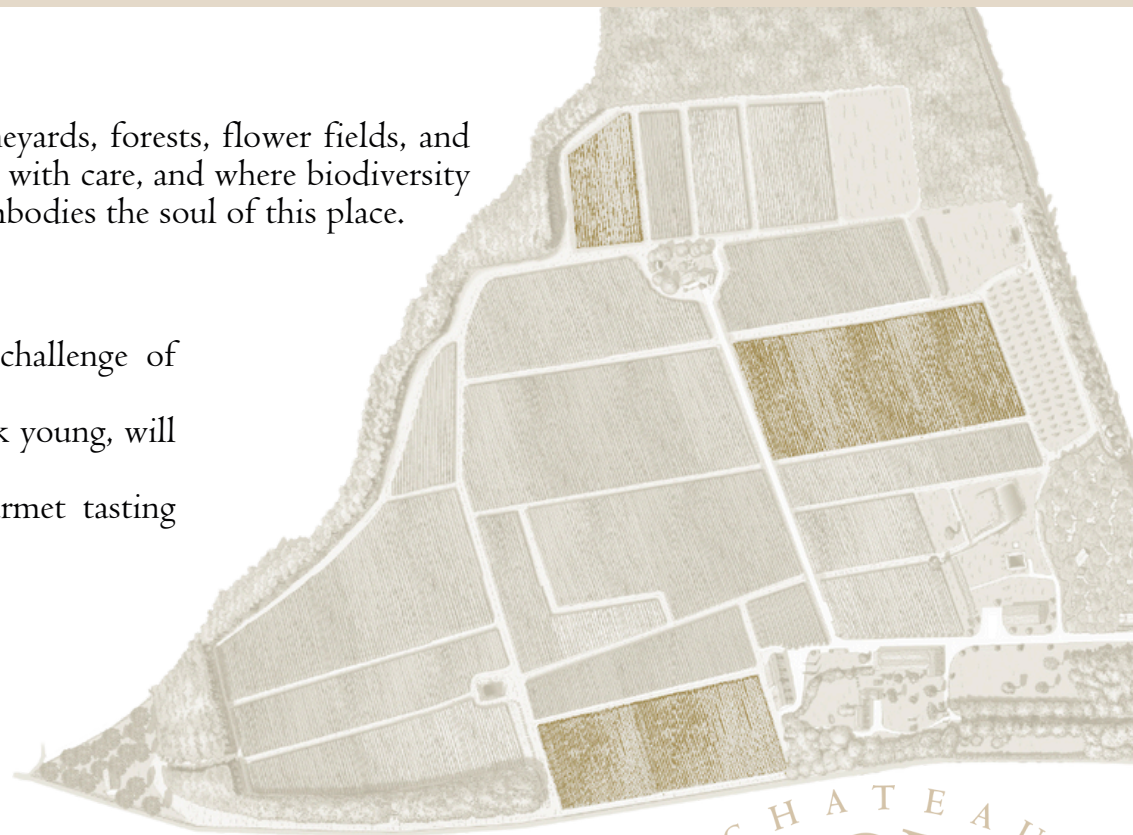
No barrels here: we opted for short aging in vats and amphoras. This innovation enables the refinement of our grapes' natural qualities, unpretentiously and without artifice.

Mainly composed with Merlot, Terre de Brown offers an intense fruitiness, a very enjoyable roundness, and a crispiness.

Our goal: to delight your taste buds with delicacy.

A pleasurable wine for pleasurable times, as simple as that.

Jean-Christophe MAU



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Blend	60% Merlot 40% Cabernet Sauvignon
Alcohol degree	14,5 % vol.
Yield	40 hl/ha
Harvest	100% manual Plot selection Bunch selection on the vine and optical sorting
Wine making process	Alcoholic fermentation in temperature-controlled stainless steel vats No treading or pigeage Small-volume pumped-over twice a day Warm post-fermentation maceration (30°) Gentle pressing with a JLB vertical press Malolactic fermentation in vats
Ageing	30% in amphoras 70% in vats During 8 months On separate batches until the final blend
Bottled at the Château	August 27th, 2024
Batch number	L23TBI
Gencod	3 760 208 653 992



TASTING NOTES

“Terre du Château Brown” is characterized by its profound color, which immediately reveals its richness. The smell of fruity aromas is potent, due to the prevalence of Merlot. You can find generous notes of red fruits such as cherry or strawberry, mingling with wood berries notes like blackberry or blackcurrant. Its palate is intense and gourmet on the tongue thanks to its notes of full crispy fresh fruits. The balance is perfect, with silky tannins creating an elegant structure while never dominating the bright fruitiness of the wine. This wine charms with its roundness and delicacy.

Jean-Christophe Mau - August 2024

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More information here

