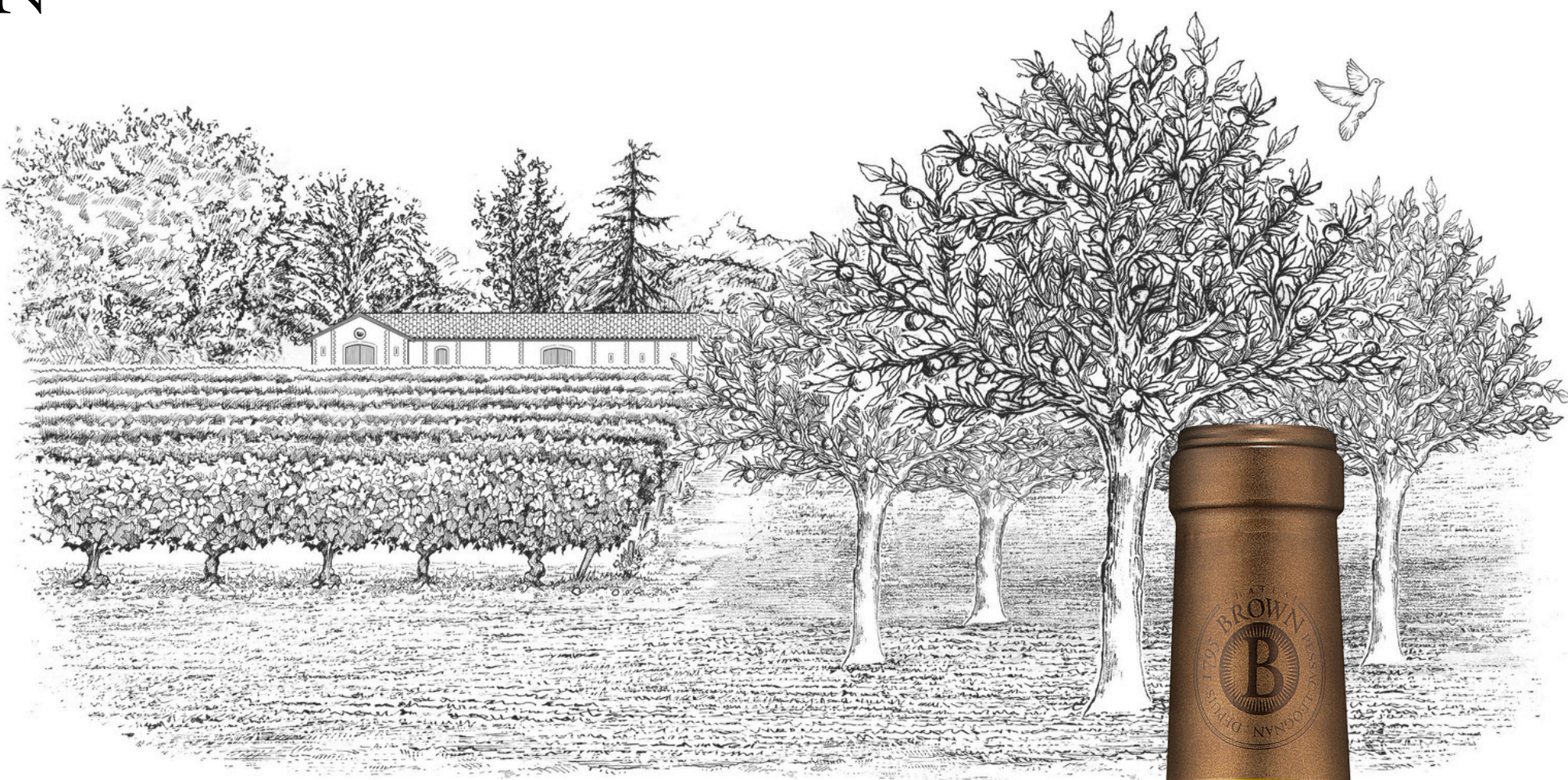


LE POMMERAIE DE BROWN

ROUGE

2023

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wine, "La Pommeraie de Brown", is a tribute to the former apple orchard present on the property until 1998, which has been replaced by splendid Cabernet Sauvignon vines.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	60% Sémillon 40% Sauvignon Blanc
Alcohol degree	13% vol.
Yield	50 hl/ha
Harvests	100% Manual in crates Bunch selection on the vine
Wine making process	Soft pressing of round grapes, with inerting (pneumatic horizontal press) Cold settling (8°C) in small temperature-controlled stainless steel vats Alcoholic fermentation in barrels and vat
Ageing	On fine lees for 8 months 40% in French oak barrels, 45% in stainless steel vats, 15% in concrete ovoidal vat Regular stirring of the lees
Bottling at the "château"	August 26th, 2024
Batch number	L23 CBI
Bottle gencod	3 760 208 653 923



TASTING NOTES

Our second white wine 2023, has an assertive, brilliant yellow-gold hue. The nose evokes ripe William pear, tangerine and white spring flowers. On the palate, the balance between sweetness and freshness is perfect. A pleasant, harmonious wine.

Philippe DULONG, consultant œnologist

Pour plus d'informations
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