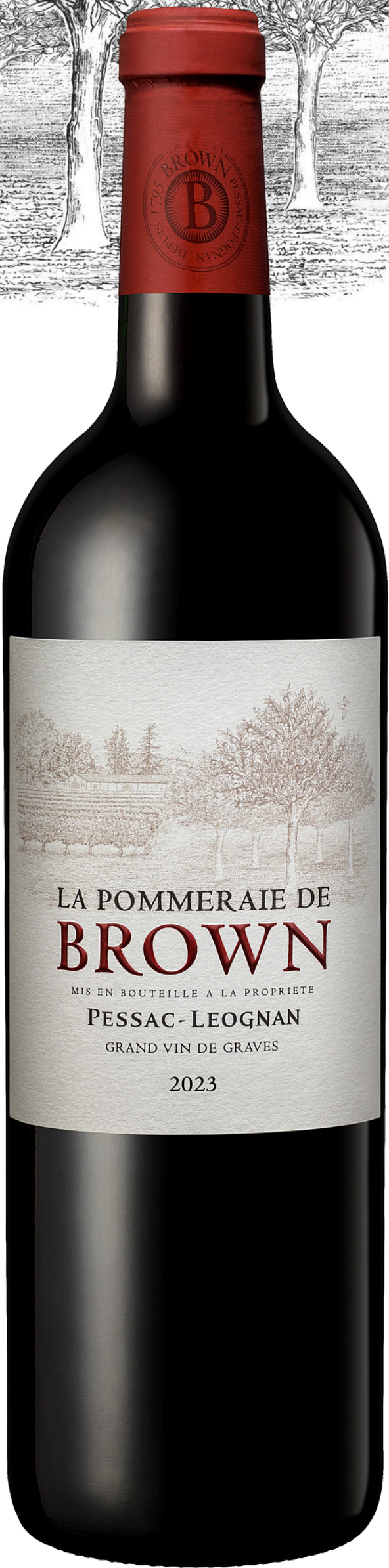
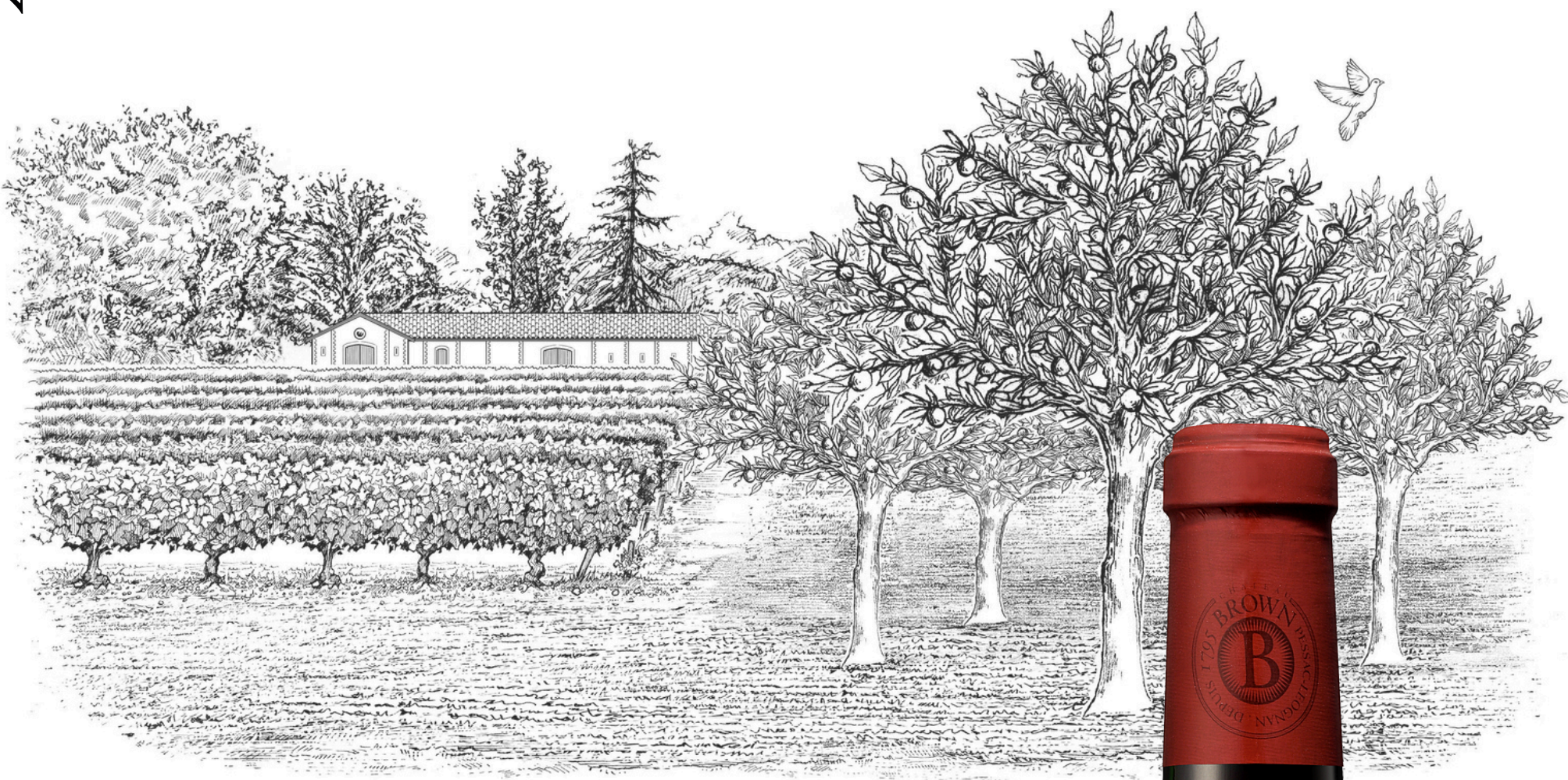


LE POMMERAIE DE BROWN

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wine, "La Pommeraie de Brown", is a tribute to the former apple orchard present on the property until 1998, which has been replaced by splendid Cabernet Sauvignon vines.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



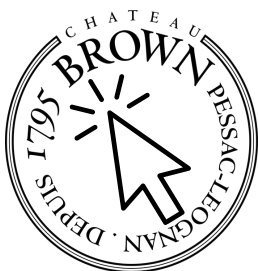
Blend	60% Cabernet Sauvignon 40% Merlot
Alcohol degree	13.5% vol.
Yield	40 hl/ha
Harvests	100% Manual in crates Bunch selection on the vine and optical sorting in the vat room
Wine making process	Plot by plot in temperature-controlled stainless steel vats Alcoholic fermentation at 28° maximum for 10 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 50% one-wine barrels, 50% stainless steel vats during 10 months
Bottling at the “château”	March 17h, 2025
Batch number	L23 CRI
Bottle gencod	3 760 208 653 978

TASTING NOTES

Our second red wine 2023, has a deep, brilliant red color. The nose is very flattering, with aromas of ripe red fruit. The attack is greedy with present but tender tannins. The palate finishes on a pleasant note of fresh fruit.

Jean-Christophe Mau

For any further information
click-here



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