

# CHATEAU BROWN

WHITE

2022

Blend:

74% Sauvignon Blanc

26% Sémillon

Alcohol Degree : 13,72°

AT : 3,63

PH: 3,25

Yield in 2022: 30 hl/ha

Harvest dates:

Sauvignon blanc & Sémillon : From 25th to 31st August 2022



## TASTING COMMENTS:

« This wine has a pretty pale gold appearance, offering powerful aromas of citrus fruit, particularly pomelo but also clementine and lemon. The bouquet is enhanced by rustic shrubby aromas, reminiscent of the scents of the causes plateaux, with boxwood, juniper and fresh, minty notes. The palate is round and fleshy on the attack, then very powerful with a prominent aromatic presence. The finish is tasty, very long and warm, softened by a welcome freshness. »

Philippe Dulong, April 2023

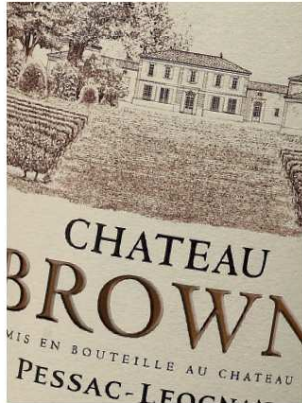
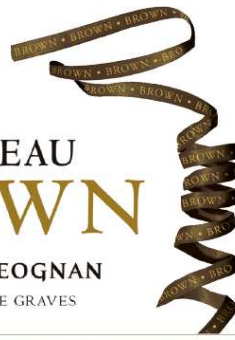
## EN PRIMEUR TASTING SCORES:

• James Suckling : 93-94 • Jane Anson : 92

• Terre de Vins: 93-94

# CHATEAU BROWN

PESSAC-LEOGNAN  
GRAND VIN DE GRAVES



## CHATEAU BROWN

### WHITE

#### **SURFACE AREA OF WHITE VINES:**

5 hectares (estate total: 31ha)

#### **PLANTED WHITE GRAPE VARIETIES:**

60% Sauvignon Blanc  
40% Sémillon

#### **HARVESTING:**

100% manual, with sorting in the vineyard and transportation in small cases to avoid any risk of oxydation

#### **VINIFICATION:**

- Light pressing for the grapes, in inert conditions (horizontal pneumatic press)
- Cold must settling (8°C) in small, thermo-regulated stainless steel vats
- Alcoholic fermentation at 16.5° in barrels (50% new and 50% used once previously).

#### **MATURING:**

100% of the production in French oak barrels with mild toast (50% new and 50% used once previously). Over fine lees, with stirring, during 8 months.

#### **SOIL:**

- Clay-limestone and fine gravel over a clay-limestone subsoil
- Plot-by-plot management with integrated drainage system

#### **VINEYARD MANAGEMENT:**

Eco-responsible viticulture certified HEV 3 (High Environmental Value)

#### **AVERAGE AGE OF THE VINES:**

18 years

#### **AVERAGE YIELD FOR WHITE WINE:**

(ten-year average)  
36 hectolitres/hectare

#### **SECOND WINE:**

Le Colombier de Brown  
La Pommeraie de Brown

#### **PROPRIETORS:** Families Mau et Dirkwager

#### **MANAGER:** Jean-Christophe Mau

#### **OENOLOGIST CONSULTANT:** Philippe Dulong

[www.chateau-brown.com](http://www.chateau-brown.com)

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