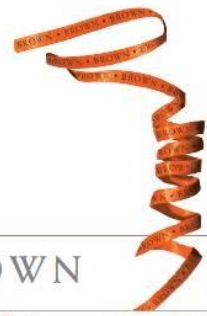


LA POMMERAIE DE BROWN

SECOND VIN DU CHÂTEAU BROWN



THE STORY OF OUR SECOND WINE « LA POMMERAIE »

By the end of the 1990s, Château Brown had been renowned for the quality of its apples for several decades, hence the name of our second wine, « La Pommeraie de Brown » (“apple orchard” in english). Its hectare of apple trees was uprooted in 1998 by the previous owner and has now given way to impeccable Cabernet Sauvignon vines on deep gravel soils.

THE LITTLE BROTHER OF CHATEAU BROWN

The second wine is the reflection of Brown terroir and enjoys the same lavish care as the Grand Vin. The plots of vines are selected to make a fruitier, lighter, easy-drinking wine made to be enjoyed younger. Elegant and well structured, it can be enjoyed right away.

POMMERAIE DE BROWN - ROUGE 2014

APPELLATION AOC PESSAC-LEOGNAN



Harvesting:

- 100% manual in small boxes, with bunch selection on the vine
- Double sorting in the winery (bunches and grapes), using vibrating tables

Vinification :

- 100-hectolitre thermo-regulated stainless steel vats
- Cold maceration (8°C) for 3-5 days before fermentation
- Alcoholic fermentation at 25°C, then 28°C to finish
- Small volumes pumped over three times daily
- Warm maceration after fermentation (30°C), until ready for transfer to the barrels
- The contents of each vat are transferred to barrels after tasting. Pressing using a vertical press.
- Malolactic fermentation in stainless steel vats

Maturing :

- 50% in French oak barrels (used twice).
- Matured for 12 - 15 months

Soil :

- Gravelly and clay-limestone soil
- Plot-by-plot management with integrated drainage system

Average age of the vines:

- 20 years

Average yield for the 2nd wine:

- 41 hectolitres/hectares / 28,000 bottles

Blend :

- 58% Cabernet Sauvignon
- 42% Merlot

Degrees :

- 13,5°

Harvest period:

- 1st to 20th of October

Bottling date:

- 16th of March 2016

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