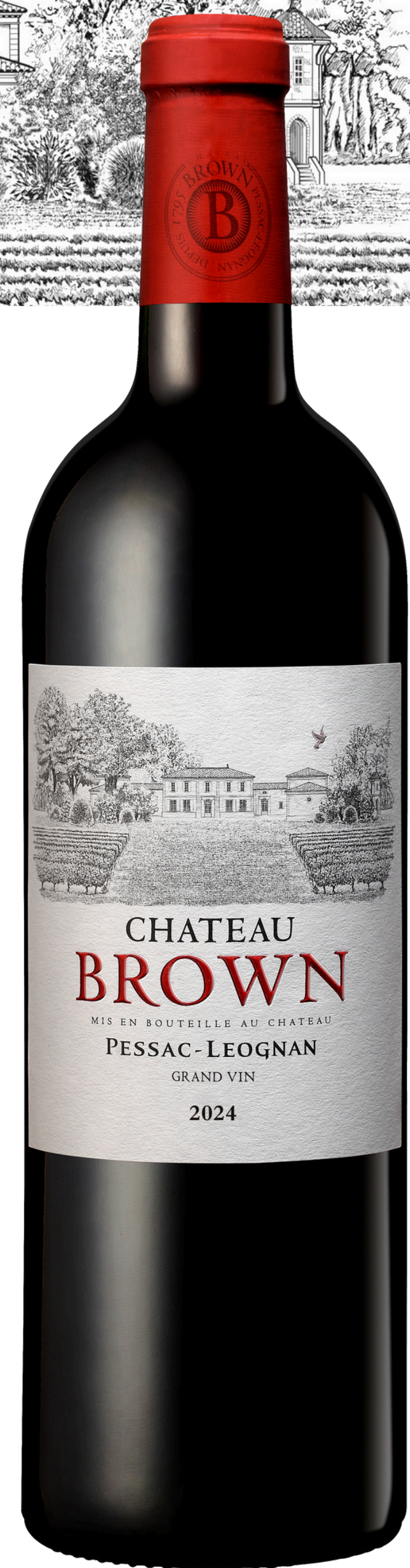


CHÂTEAU BROWN  
ROUGE  
PRIMEURS 2024

Harvest dates	23/09/24 to 08/10/24
Blend	70% Cabernet Sauvignon 30% Merlot
Alcohol degree	12.94% vol.
Yield	50 hl/ha
Harvest	100% Manual 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	Separate batches until final blending 100% in French oak barrels for 12 months (30% new, 70% one-wine barrels)
Total acidity	3.39 (g/lH2SO4)
pH	3.71
IPT	59.5



TASTING NOTES

Our Grand Vin 2024 has a beautiful, intense colour with hints of purple. On the nose, it is very fresh, with aromas of small red fruits accompanied by subtle notes of vanilla. The attack is lively and well-balanced, with very pure aromas of fresh fruit (strawberry, raspberry). The palate is straightforward, supported by a present tannic texture which gives structure to the finish.

A fresh, precise and elegant vintage.

Jean-Christophe Mau - April 2025