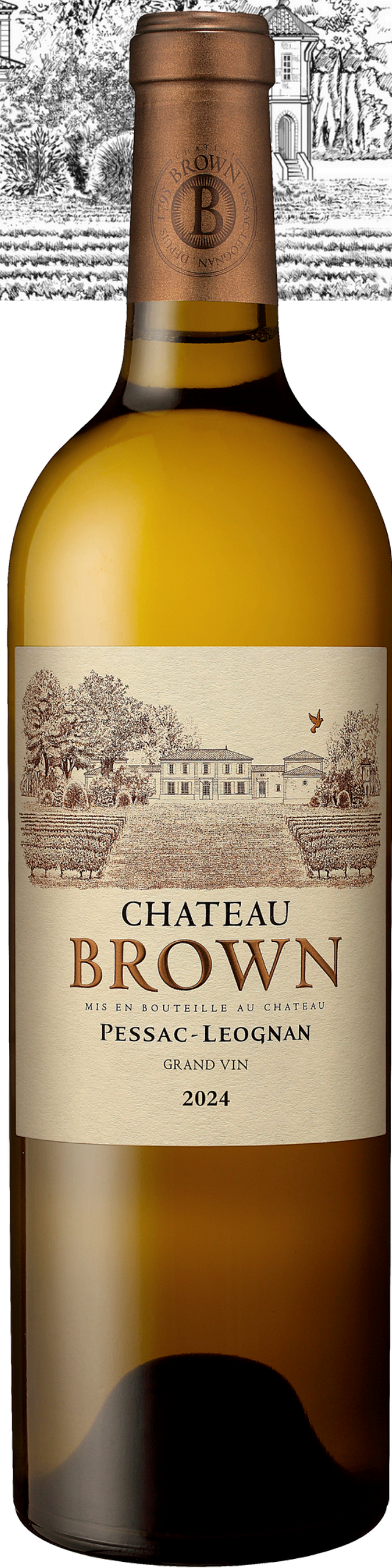


CHÂTEAU BROWN
BLANC
PRIMEURS 2024



| | |
|---------------------|--|
| Harvest dates | 09/09/24 to 16/09/24 |
| Blend | 80% Sauvignon Blanc 20% Sémillon |
| Alcohol degree | 13,6% vol. |
| Yield | 41 hl/ha |
| Harvest | 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 |
| Ageing | Separate batches until final blending 100% in French oak barrels during 8 months (50% new, 50% one-wine barrels) Regular stirring of the lees |
| Total acidity | 5.07 (g/lH2SO4) |
| pH | 3.15 |

TASTING NOTES

With its pale, very luminous colour, our Grand Vin Blanc 2024 offers a very fine aromatic expression from the first nose, dominated by bright Sauvignon aromas and subtle notes of grilled almonds.

On the palate, the attack is full and generous, revealing a silky texture and lovely freshness carried by an aroma centred on citrus fruit, persisting through to the finish.
The discreet, mellow oak adds structure and depth.

A lively, fleshy 2024 vintage.

Jean-Christophe Mau - April 2025