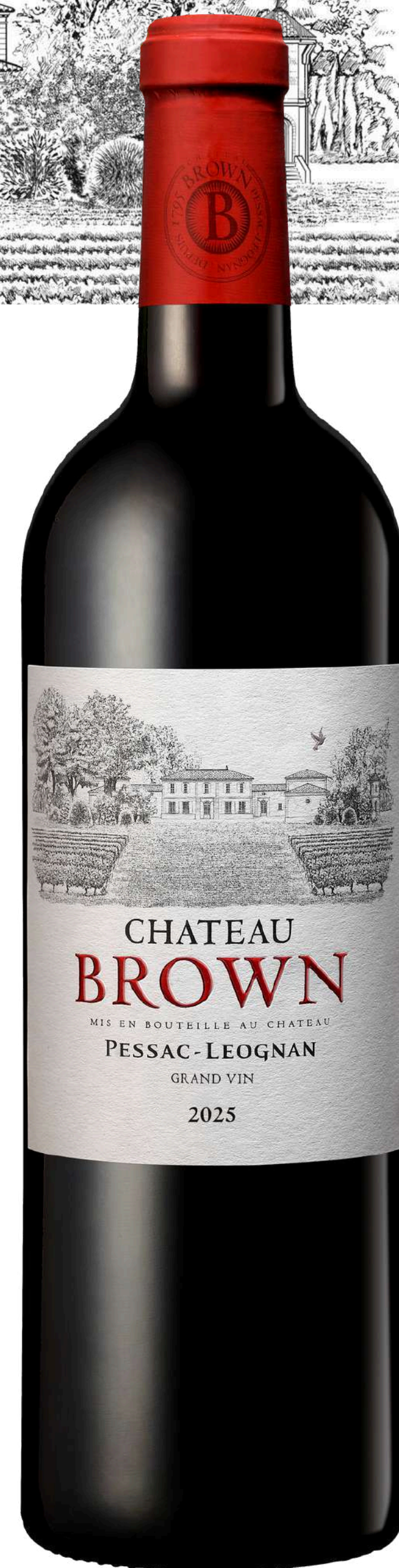


CHÂTEAU BROWN
 ROUGE
 PRIMEURS **2025**



Harvest dates	10/09 to 30/09/25
Blend	Merlot 57% Cabernet Sauvignon 43%
Alcohol degree	13,5% vol.
Yield	28 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 30% new French oak barrels, 30% one-wine barrels 40% Stainless steel tanks for 12 months
Total acidity	3.71 (g/lH ₂ SO ₄)
pH	3.64
IPT	78

TASTING NOTES

With a deep colour and violet hues, this vintage is distinguished by a delicate nose where the freshness of raspberry meets the intensity of blackcurrant and blackberry. Notes of violet, spices and a hint of mint enrich this complex bouquet.

On the palate, the attack is soft and full-bodied, revealing a lovely density underpinned by a constant tension. The silky, precise tannins are supported by oak that is already integrated. The wine as a whole expresses great richness through aromas of black fruits and crushed strawberry, lingering into a smooth, fresh finish.

A wine of character that gains in power as you taste it.

Jean-Christophe Mau - April 2026