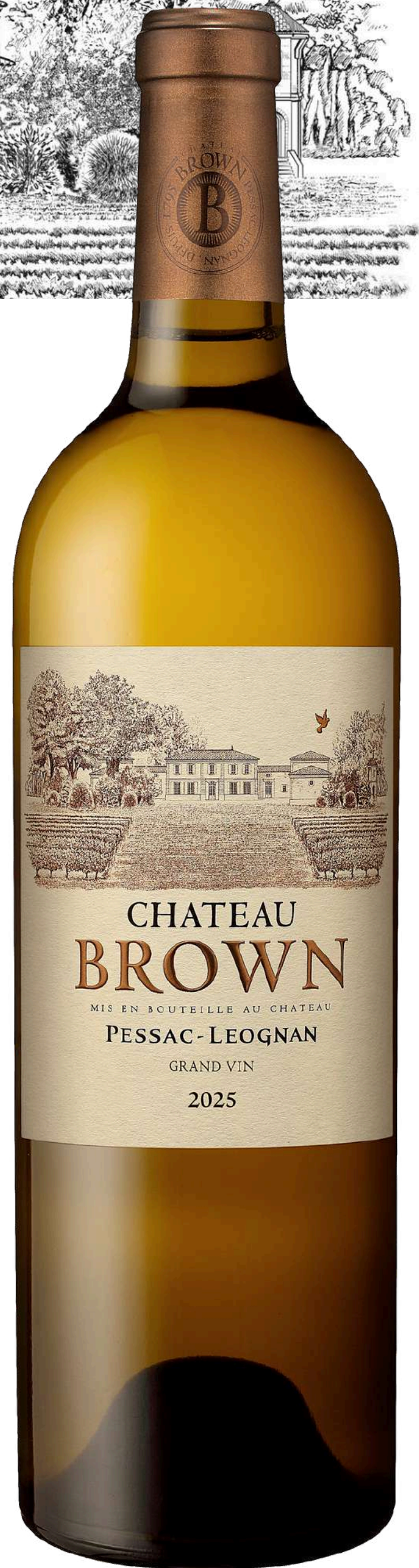


CHÂTEAU BROWN  
BLANC  
PRIMEURS 2025



Harvest dates	26/08/25 to 04/09/25
Blend	Sauvignon Blanc 75% Sémillon 25%
Alcohol degree	14% vol.
Yield	38 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 Regular stirring of the lees during 8 months 40% new barrels, 40% one-wine barrels, 20% ovoid tank
Total acidity	4.1 (g/lH <sub>2</sub> SO <sub>4</sub> )
pH	3.31

**TASTING NOTES**

This vintage is characterised by a crisp, fresh nose, blending citrus, acacia blossom and subtle notes of lychee.

From the very first sip, the palate reveals a masterful balance, where a delicate sweetness is underpinned by a constant tension. The Sauvignon Blanc grapes, harvested at optimal ripeness, offer aromatic complexity rich in thiols (lemon, exotic fruits) and a flint-like minerality. The oak, already well integrated, adds richness whilst preserving the fruit's vibrancy.

The finish, salty and zesty, offers a mouth-watering persistence and great freshness.

Jean-Christophe Mau - April 2026