

CHÂTEAU BRULESÉCAILLE 2021

GRANDE RÉSERVE

VINEYARD

Appellation: AOC Côtes de Bourg (Bordeaux - France).

Area : 2 ha.

Soil : Gravel mixed with red clay on calcareous subsoil.

Grapes : 100% Sauvignon (75% Sauvignon Blanc & 25% Sauvignon Gris).

Average age of the vines: 17 years old.

Manual harvest : the 16th & 17th of September

Vineyard management: Grass grown between the rows (natural), Bordeaux style pruning, leaving two basic branches, leaf removal, & green harvest in July for better maturity.

In September 2016, the winery was recognized with the **High Environmental Value HVE** certification (sustainable agriculture). It is a voluntary approach which aims to promote environmentally-friendly practices. Audited every year

WINEMAKING

After manual harvesting, musts from the white grapes are obtained by direct pressing (using pneumatic press at low pressure) of the whole harvest (with the stems). Then after cold settling in stainless steel tanks, the fermentation of the juice takes place at 16-18°C in 400L oak casks (15% new barrels).

Ageing : On fine lees in barrels during 6 months with stirring ("batonnage").

No malolactic fermentation.

Bottling : May 2022.

Quantity : 10 000 bottles (750ml)

Corck: DIAM5

Tasting notes : Subtle nose of citrus and white peach, lively and tender mouth, lemony notes.

To drink with cooked fish, white meat, seafood or goat cheese.

Aging potential 3 to 5 years.

