

CHATEAU BRULESÉCAILLE 2016

VINEYARD

Situation : AOP Côtes de Bourg (Bordeaux - France)

Vintage : 2016

Vineyard area : 20 ha.

Soil : Gravel mixed with red clay on calcareous subsoil

Grape varieties : 60 % Merlot, 30 % Cabernet Sauvignon & 10% Cab Franc.

Planting density : 5,500 vines per hectare

Average age of vines : 35 years old average (80 years old for the oldest)

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

Manual harvest : from 29th of September to 18th of October 2016.

In September 2016, the winery was recognized with the **High Environmental Value HVE** certification (sustainable agriculture). Yearly audited.

This covers four key areas: Biodiversity protection, crop protection strategy, optimized fertilizer management & water management.

WINEMAKING

Manual sorting of the grapes, de-stemming totally. Fermentation in stainless steel vats. Floating crust is regularly immersed at the beginning of fermentation. Maceration during two weeks (between 28° & 32° C)

Ageing: twelve months in oak barrels of which 1/4 is renewed each year.

Bottling: August 2018

REWARDS

Silver Medal in Concours Général Agricole Paris 2018

Silver Medal in Concours de Bordeaux 2018

One star Guide Hachette 2019

90/100 Wine Enthusiast, December 2018

Quantity: 20 000 bottles (750ml)

Cork: technical cork DIAM10

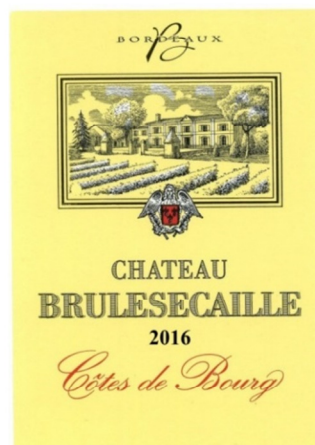
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Tasting notes: Deep colour, powerful nose, vanilla, blackcurrant, cedar.

Full on the palate with soft but rich tannins.

Long and finely woody finish.

Ageing potential 15 years.



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