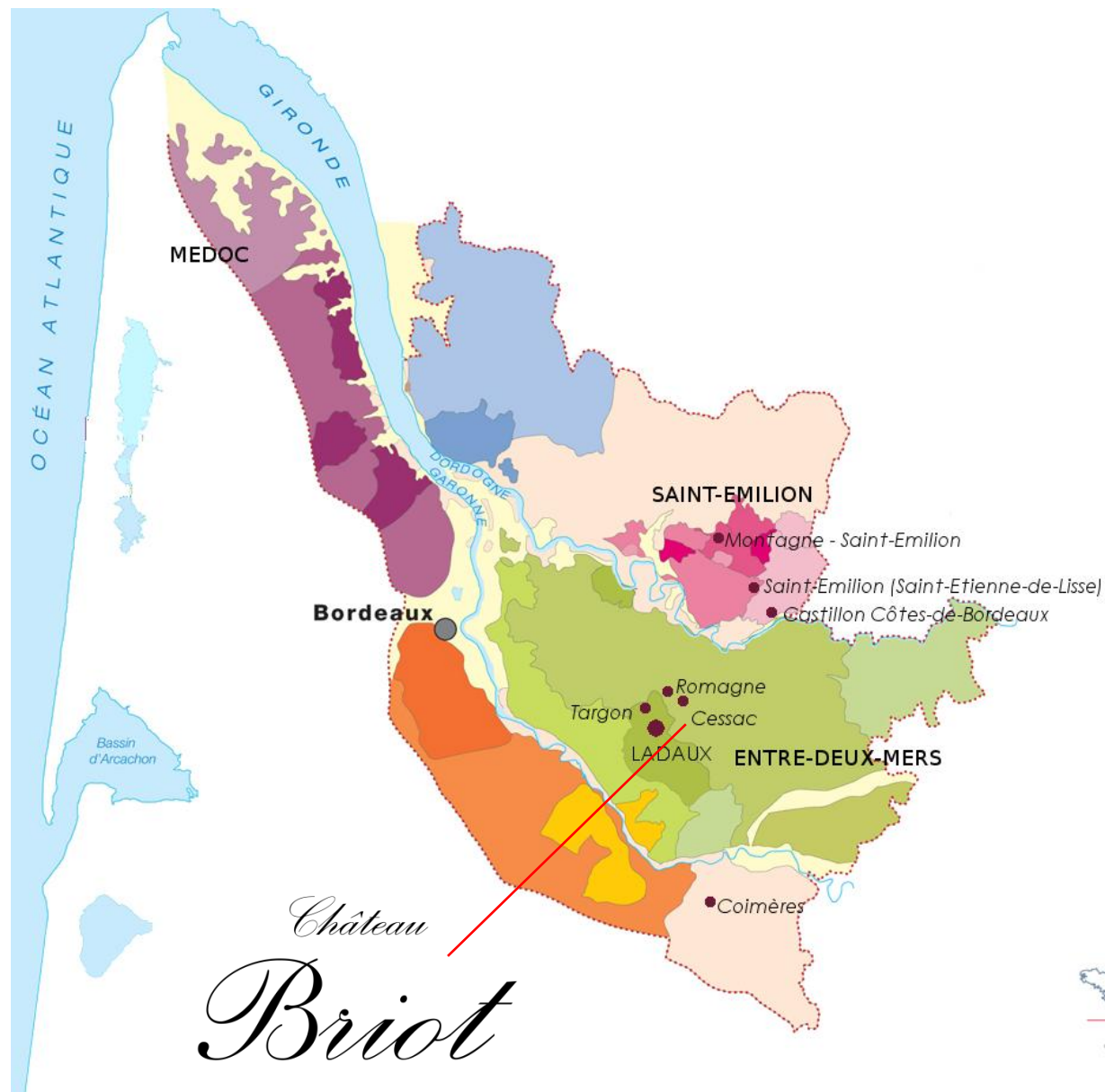


Château Briot

Imagine a country lane passing through woods that are perfect for hunting and mushroom picking, a lake with a couple of fishermen, and of course vines covering the gentle slopes to complete this idyllic countryside scenery. This is Château Briot, a peaceful haven at the heart of Entre-Deux-Mers, carefully preserved by our family since 1980.





Located between the communes of Cessac and Baigneaux, the property of Château Briot is a natural enclave surrounded by nature.

The terroir, composed of gentle slopes and a clay-limestone soil, naturally drains the excess of water.

Surface : 56 ha led according to the Sustainable Agriculture framework :

- Red vines (42 ha) of Cabernet Sauvignon and Merlot
- White vines (14 ha) of Sauvignon Blanc



Jean Briot, a priest from Saintes in Charente-Maritime, acquires this property in order to grow different kind of crops and settles there in 1476.

It is not until the 19th century, and the development of Bordeaux wines, that vines are planted on the property.

In June 1980, Philippe Ducourt, who just joined the family business, decides to purchase this property, which was then abandoned, and to restore this historical vineyard.



AOC BORDEAUX RED

THE WINE

Harvest : Machine harvesting in the cool, early morning

Maceration : Pre-fermentation cold maceration of 24 to 48 hours

Fermentation : Alcoholic fermentation in thermo-regulated stainless steel vats at around 26°C, then a gentle vatting for 3 weeks at 30°C. Running off and pressing, separation of the press and free-run juice. Malolactic fermentation in thermo-regulated stainless steel vats at around 18°C.

Ageing : Ageing in oak barrels and stainless steel vats.

Average annual production : 300 000 bottles

Oenologist : Jérémy Ducourt

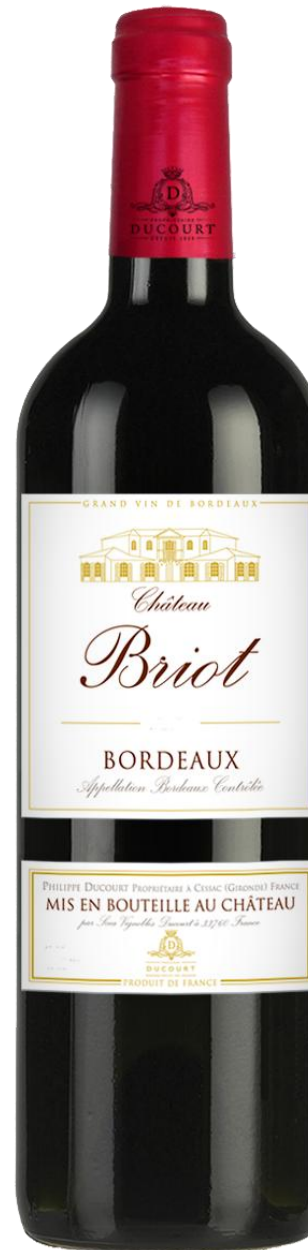
TASTING NOTES

Colour : Dark garnet

Nose : Pleasant red berry aromas, with a hint of fresh walnut and toasted vanilla

Mouth : Fresh, well-rounded and fruit driven, with an elegant, soft tannic structure. Good length

Food pairings : Delicatessen, tapas, red meat, white meat, cheeses



AOC ENTRE-DEUX-MERS

THE WINE

Harvest : Machine harvesting in the cool, early morning

Maceration : Skin-contact maceration for several hours, depending on ripeness and pressing.

Fermentation : Beginning of the cold alcoholic fermentation (12°C) then an increase in temperature to finish the fermentation at 20°C

Ageing : Ageing on lees in thermo-regulated stainless steel vats

Average annual production : 105 000 bottles

Oenologist : Jérémy Ducourt

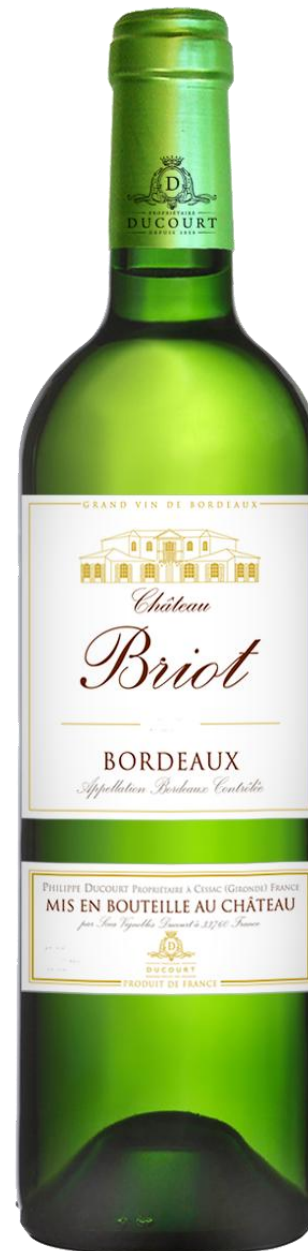
TASTING NOTES

Colour : Pale yellow with greenish tints

Nose : Notes of citrus, peach and honey

Mouth : Well-rounded, supple and fruity. Easy-drinking and agreeable with a lasting finish

Food pairings : Aperitif, fish, seafood





BORDEAUX - ENTRE-DEUX-MERS - BORDEAUX SUPÉRIEUR
CASTILLON CÔTES DE BORDEAUX - MONTAGNE SAINT-EMILION
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