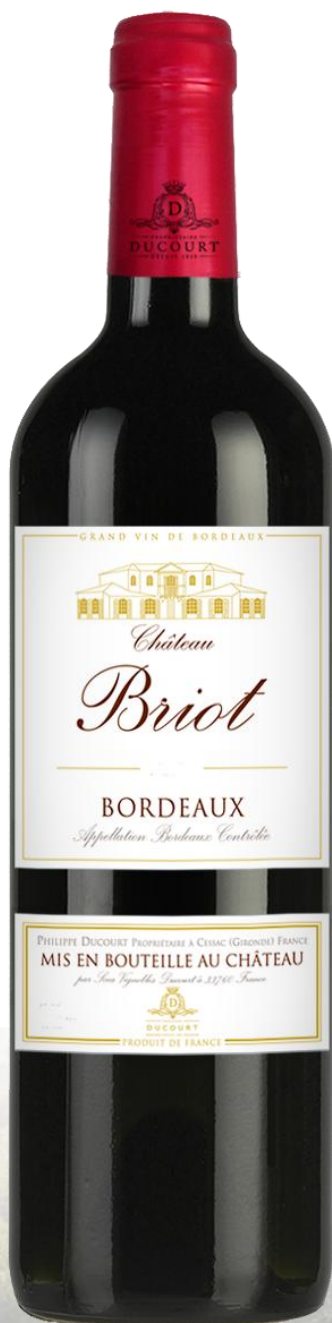




Château  
*Briot*

BORDEAUX ROUGE



Imagine a public footpath passing through woods that are perfect for hunting and foraging, a lake with a few fishermen, and of course vines covering the gentle slopes to complete this idyllic countryside scene. This is Château Briot, a peaceful haven at the centre of Entre-Deux-Mers, carefully looked after by the Ducourt family since 1980.

## VINEYARD

**Region :** Bordeaux, Entre-Deux-Mers, France

**Surface area :** 42 hectares

**Soil type :** Clay-limestone

**Grape varieties :** Cabernet Sauvignon, Merlot

**Vineyard management :** Guyot pruning, de-budding, thinning out leaves, green harvest, sustainable agriculture

**Vineyard manager :** Philippe Ducourt

## 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 steels 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