



Château Briot

BORDEAUX BLANC



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 : 14 hectares

Soil type : Clay-limestone

Grape varieties : Sauvignon Blanc

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 : 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