

CHÂTEAU BRIOT

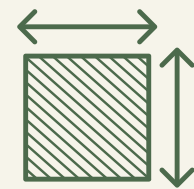


THE VINEYARD

Imagine a communal pathway, small woodlands, a lake dotted with the odd fisherman, and of course, vine upon vine planted on the gentle slopes of this idyllic, rural landscape. Welcome to Château Briot, a peaceful haven in the heart of Entre-Deux-Mers, lovingly tended by our family since 1980.



AOC Bordeaux



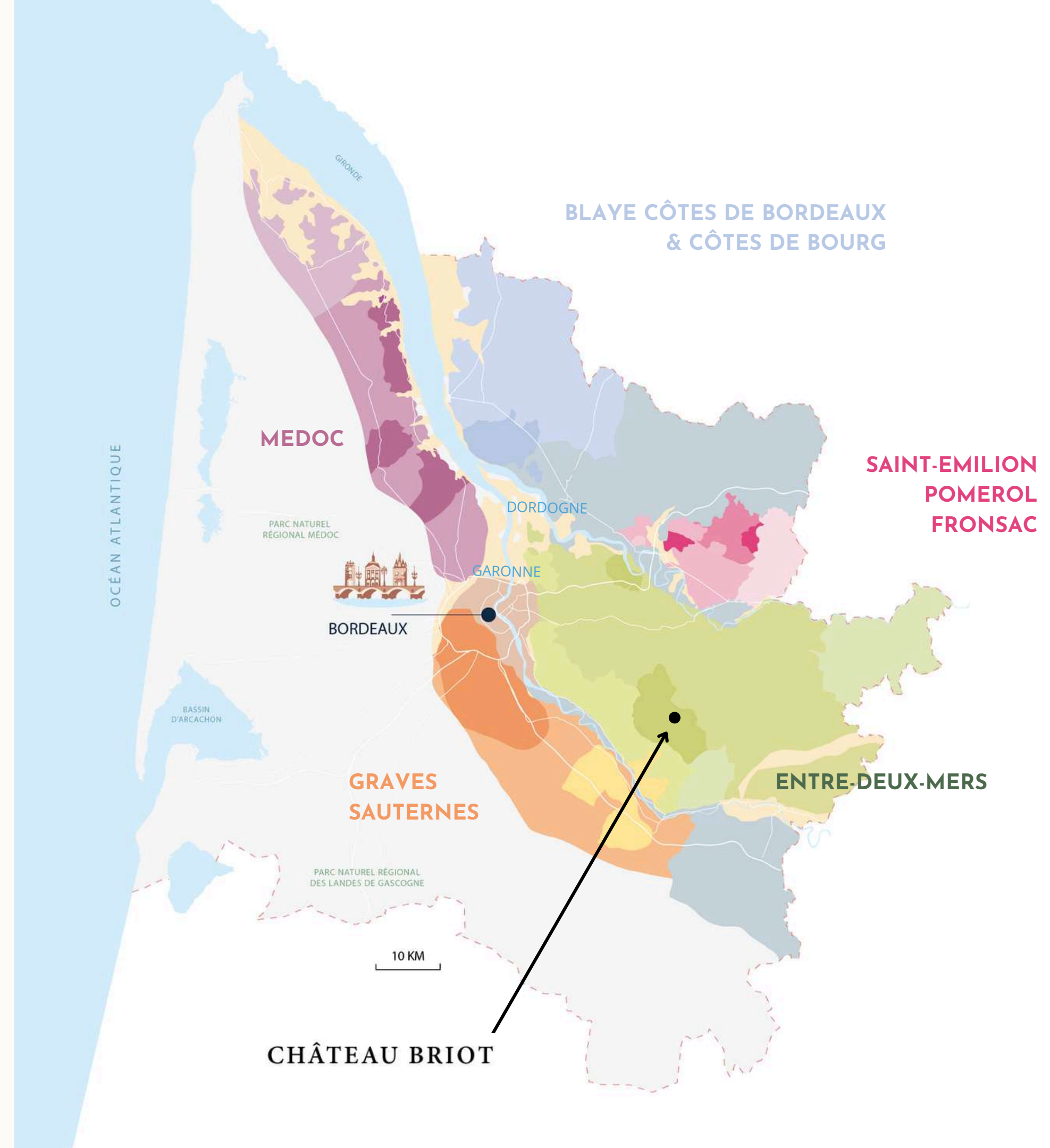
27.3 ha



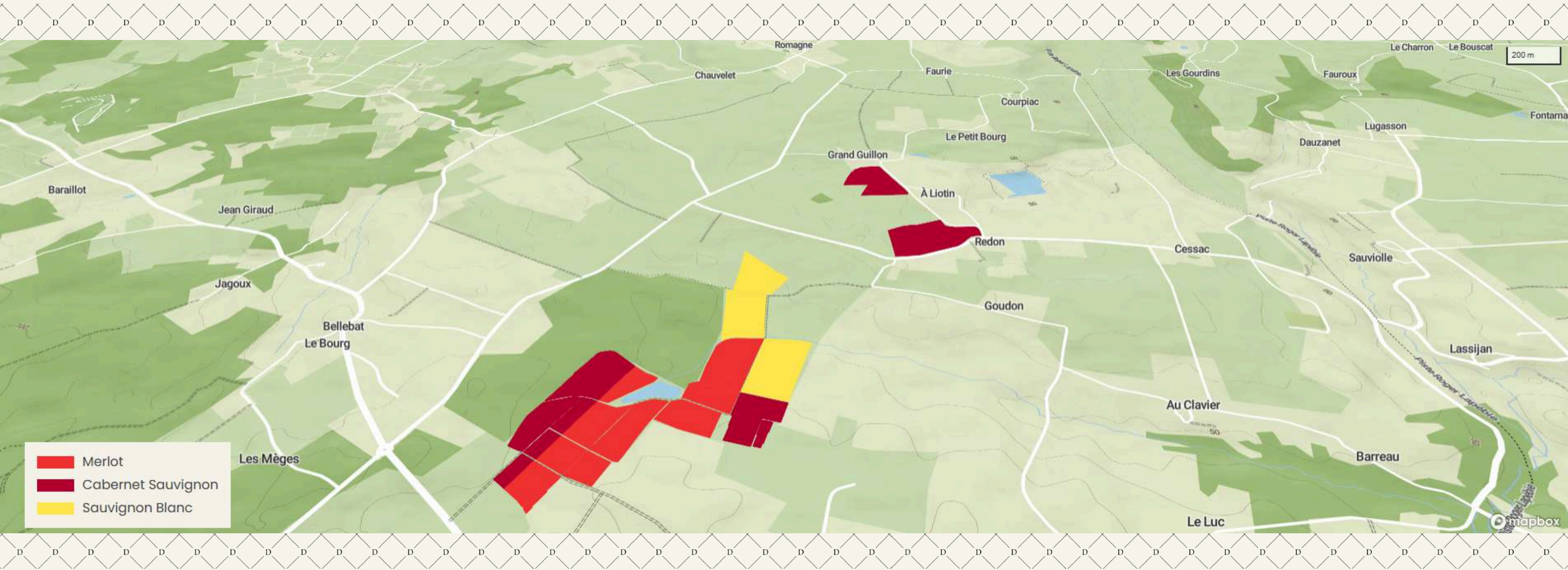
Silty-Clay



4 000 vines / ha



LOCALISATION



HISTORY

In 1476, Jean Briot, a clergyman from Saintes, settled on this property to develop his crops. Vine growing only truly appeared here in the 19th century, alongside the rise of Bordeaux wines.

In 1980, Philippe Ducourt, newly involved in the family business, purchased the estate — which was at that time abandoned — and undertook a complete restauration of the vineyard.

Located between Cessac and Baigneaux, Château Briot forms a natural enclave in the heart of the woods, organised around its lake. Its gentle slopes and silty-clay soils benefit from natural drainage, providing ideal conditions for vine growing.

In 2019, Château Briot was honored by being ranked among the **Top 100 Best Wines in the World** by Wine Enthusiast.



CHÂTEAU BRIOT

RED

Appellation: Bordeaux

Blend: Cabernet Sauvignon, Merlot

Certification: HVE 3, CSR “Cultivons Demain”.

Maceration: Cold pre-fermentation maceration for 24 to 48 hours.

Fermentation: Alcoholic fermentation in temperature-controlled stainless steel tanks at around 26°C, followed by gentle maceration for 3 weeks at 30°C. Run-off and pressing, with separation of free-run and press juices. Malolactic fermentation in temperature-controlled stainless steel tanks at around 18°C.

Ageing: Aged in oak barrels and stainless steel tanks.

Average annual production: 300,000 bottles



TASTING

COLOUR

Deep garnet

NOSE

Aromas of red fruits and blackberries, complemented by subtle spicy notes

MOUTH

Fresh, fruity, and well-rounded, supported by an elegant and smooth tannic structure. Exhibits good length on the finish.

FOOD & WINE PAIRING

Cured meats, tapas, red meats, white meats, and cheeses



2022 VINTAGE

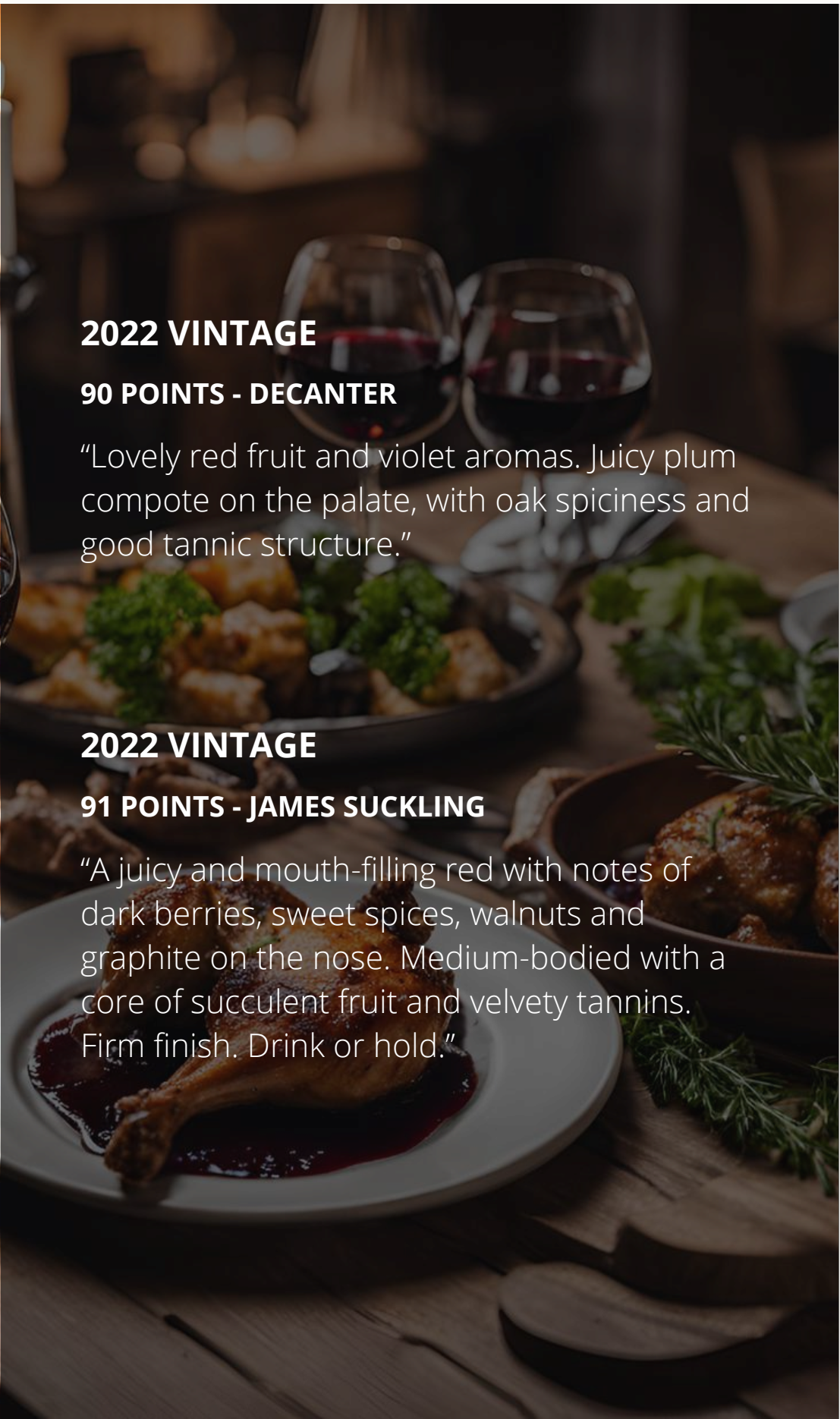
90 POINTS - DECANTER

“Lovely red fruit and violet aromas. Juicy plum compote on the palate, with oak spiciness and good tannic structure.”

2022 VINTAGE

91 POINTS - JAMES SUCKLING

“A juicy and mouth-filling red with notes of dark berries, sweet spices, walnuts and graphite on the nose. Medium-bodied with a core of succulent fruit and velvety tannins. Firm finish. Drink or hold.”



CHÂTEAU BRIOT

WHITE

Appellation: Bordeaux

Blend: Sauvignon Blanc

Certification: HVE 3, CSR "Cultivons Demain".

Maceration: Skin-contact maceration for a few hours depending on ripeness, followed by pressing.

Fermentation: Alcoholic fermentation starts at low temperature (12°C), then gradually rises to finish at 20°C.

Ageing: Aged on lees in temperature-controlled stainless steel tanks.

Average annual production: 105,000 bottles



TASTING



2023 VINTAGE
BEST BUY - WINE ENTHUSIAST

"Pure Sauvignon Blanc gives a ripe, wine with cut-grass aromas and white pepper and herbal flavors. The wine is tangy with the flavor of orange peel and spice. Drink now."



COLOUR
Pale yellow with green highlights

NOSE
Notes of citrus, peach, and honey

MOUTH
Fresh and thirst-quenching, with generous, fruit-forward flavors

FOOD & WINE PAIRING
Aperitif, fish, seafood

Contact

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