

Château Briot

AOC BORDEAUX

Imagine a country lane, small woods, a lake with a few fishermen, and of course, vineyards clinging to the gentle slopes of this pastoral landscape. You are on the grounds of Château Briot, a haven of peace in the heart of the Entre-Deux-Mers region, carefully maintained by our family since 1980.



GRAPE VARIETIES

Cabernet Sauvignon
Merlot

TERROIR

26.10 Ha
Loamy-Clay

VITICULTURE

Sustainable agriculture, HVE3 certification.
Grassing of the rows and soil preparation.

WINEMAKING

Short cold maceration. Fermentation in thermo-regulated vats, then ageing in stainless steel vats.

TASTING NOTES

Dark garnet dress. Aromas of red fruits, notes of spices. Fresh on the palate with fine tannins and a lovely finish.

FOOD AND WINE PAIRINGS

Charcuterie, tapas, red meats, white meats, cheeses.

TASTING TIPS

Serve between 16°C and 18°C.
Ideally within 10 years.