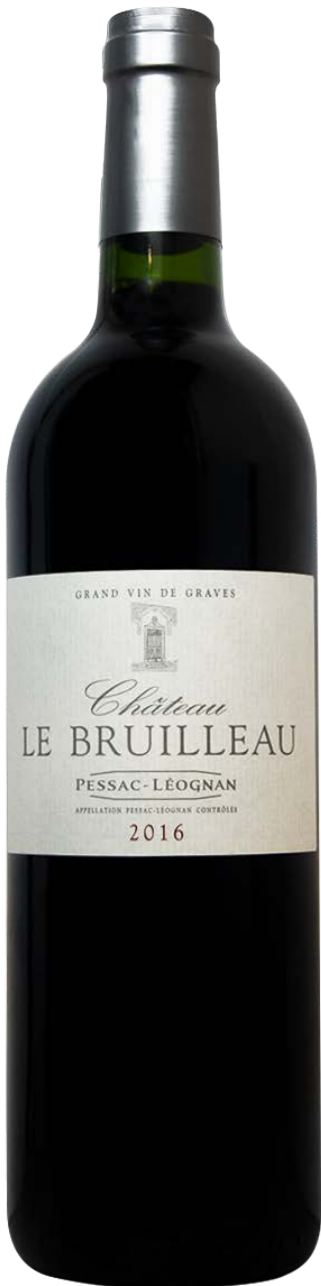


# CHATEAU LE BRUILLEAU

## PESSAC-LEOGNAN Rouge (Red)



### **Ownership & history:**

This estate has been in the same family for four generations and is now run by the husband-and-wife team of Serge and Nadine Bédicheau. The vineyard is situated in the south-east of the Pessac-Léognan appellation, next door to Château Latour-Martillac and near to the banks of the Garonne.

### **Vineyard & location:**

The vineyard is relatively small, with 7.45 hectares dedicated to red grapes and 2.10 to white. The vines are on average 19 years old and the soil is a mix of gravel, clay and chalk.

### **Harvest, vinification & ageing:**

There is de-leafing and a green harvest in the vineyard and the grapes are picked by hand. Cold maceration takes place prior to fermentation for 4 to 5 days and there is a long vatting period (approximately 4 weeks for the Merlot and 3 for the Cabernet Sauvignon). The wine is aged in French oak barrels from a variety of different cooperages for a period of 12 months, with 25% of the barrels being renewed each year.

### **Tasting:**

Bruilleau's red is characterised by a fruity bouquet, with more fruit in the mouth and notes of toasted almonds. It is a full-bodied wine that accompanies game particularly well.

### **Vintage:**

2016

### **Blend:**

55% Merlot  
45% Cabernet  
Sauvignon

### **Cellaring potential:**

Up to 10 years