

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, Serge and Nadine Bédicheau. The vineyard is located in the south-east of the Pessac-Léognan appellation, next door to Château Latour-Martillac and near 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 average age of the vines is 20 years 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 before the alcoholic 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 for 12 months in French oak barrels from a variety of several cooperages with 25% of barrels being renewed each year.

Tasting:

Château Le Bruilleau is characterised by its generous nose of fresh red fruits, delicately enhanced by notes of toasted almonds.

Vintage:

2018

Blend:

52% Merlot
48% Cabernet Sauvignon

Cellaring potential:

Up to 10 years

Awards & press:

Gold Medal Bordeaux