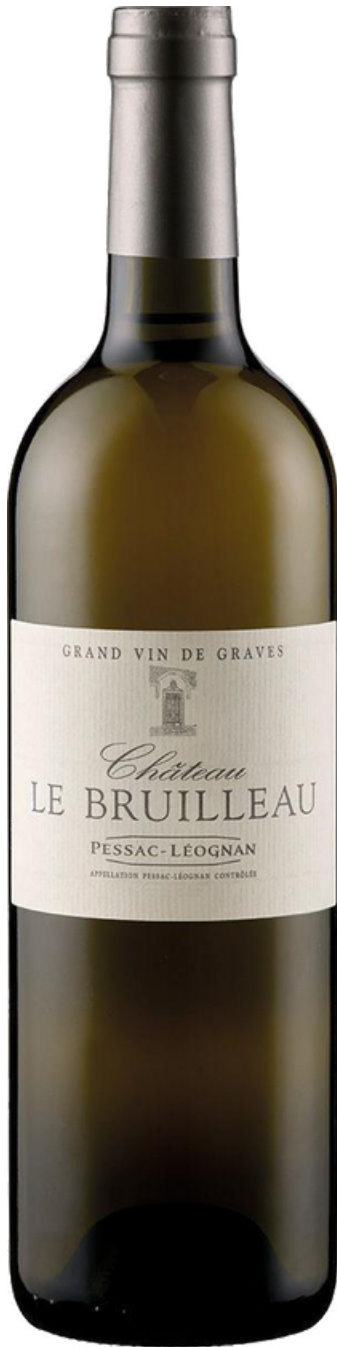


CHATEAU LE BRUILLEAU BLANC

PESSAC-LEOGNAN Blanc (Dry white)



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-Léogan appellation, next door to the famous 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 2020 white wine was produced by vines whose average age is 40 years old and the soil is a mix of gravel, clay and chalk.

Harvest, vinification & ageing:

The grapes are picked by hand and the alcoholic fermentation takes place in oak barrels. 50% of the wine is then aged in new French oak for 9 months, the other 50% in temperature-controlled vats. It is aged on fine lees until June.

Tasting:

Brilliant yellow appearance. Refined nose showing a successful pairing of sémillon and sauvignon aged on fine lees. Delicate smokey notes (grilled/toasty) mixed with yellow fruits (peach/apricot). The palate is very well balanced with crisp acidity, very complex in the mouth with lip-smacking salinity towards the finish.

Vintage:

2020

Blend:

70 % Sémillon
30 % Sauvignon