

# CHATEAU BRONDELLE CLASSIC

## *AOC Graves blanc*

*Old wine estate, Château Brondelle has evolved over the years. Between old vines and young plants, all the Graves terroir is expressed in these wines. Classic is a wine combining fruit and suppleness.*

Age of vines : 30 years old

Soil : Clayey, gravelly soil

Surface : 6 Ha

Production : 30 000 bottles

Grape varieties : 50% Sauvignon, 50% Sémillon

Vinification method : After careful harvesting, the grapes are quickly repatriated in the cellar to avoid oxidation. We made a cold stall sheltered from the air to obtain white wines with high aromatic expression.

Ageing : Wine is ageing in stainless steel vats for 4 months on fine lees to give length and elegance.

Tasting : Fresh wine by excellence, Classic offers tangy nose with notes of lemon. In mouth, we discover aromas of white flowers and yellow fruits.

Best to serve : 10°C

Ageing potential : 5 years



**VIGNOBLES BELLOC**  
GRANDS VINS DE BORDEAUX  
DEPUIS 1927

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