

CHATEAU BRONDELLE CLASSIC

AOC Graves rouge

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 : 20 years old

Soil : Clayey gravelly soil

Surface : 15 Ha

Production : 70 000 bottles

Grape varieties: 50% Merlot, 50% Cabernet – Sauvignon

Vinification method : A plot selection is made during the harvest.

Then, the grapes are placed in thermoregulated vats to a maceration of 3 to 4 weeks, combined with a permanent control temperature (28°C allows an optimal extraction of colours and tannins). Malolactic fermentation is done entirely.

Ageing : Wine is aged in oak barrels of 1, 2 and 3 vintage during 12 months.

Tasting : The nose is very fruity with aromas of cherry and blackberry. On the palate, oak barrels bring balance with notes dried fruit such as prune.

Best to serve : 18°C

Ageing potential : Between 5 and 10 years.

