

CHÂTEAU BRANDA

AOC Bordeaux

2016



Alcohol: 14% vol.



Blending

75% Merlot
25% Cabernet sauvignon



Vineyard

Surface: 20 hectares of vines.
Soils: clay-limestone, sandy clay hillsides.
Planting density: 5000 vines per hectare.
Average age of the vines: 40 years.



Wine growing

Sustainable growing respectful of the plant and the environment
Average yield: 51 hl/ha.



Wine making

Mechanical harvesting method. Separate winemaking of grape varieties, in respective temperature control fermentation tanks. Long vatting (25 days). Alcoholic fermentation with pumping over and regular racking and returning, malolactic fermentation in vats. Blending of 9 months aged merlots and 12 months aged in barrels Cabernet Sauvignon.



Tasting notes

Deep and dark appearance with purple rim. First expressive nose marked by floral notes (violet), second nose marked by brioche and vanilla notes. Nice attack on the fruit, round and fleshy, with a good sweetness. Fine tannins on the finish, the whole remains balanced. This wine reminds a very traditional Bordeaux's style with a classical expression.

Aging of wine: from 5 to 10 years.



83/100



88/100



Medals and rewards

Sélection du Guide des Vins DVE : 83/100

Concours de Bordeaux 2018 : Silver medal

Tasting by Andreas Larsson Best Sommelier of the world : 88/100

