

CHATEAU LE BRUILLEAU

Red

PESSAC LEOGNAN AOC



HISTORICAL :

This property, located in the commune of Saint-Médard d'Eyrans, has belonged to the Bédicheau family for four generations. Here, the vineyard is run in the traditional way, with ploughing and manual harvesting.

TERROIR :

Gravel and clay-limestone.

SURFACE :

7,80 hectares.

GRAPE VARIETIES :

52 % Merlot
48 % Cabernet Sauvignon

CULTIVATION :

Planting density of 6600 plants/ha.
Planting and maintenance of hedges. Manual harvesting. The property is HVE3 certified.

VINIFICATION AND AGEING :

Vinification in thermo-regulated stainless steel vats.

Cold pre-fermentation maceration.

Vatting period of 4 weeks.

Aged for 12 months in oak barrels.

Estate vacuum bottling.

SERVICING AND PAIRING :

Serving temperature : 17/18°C.

The wine is not treated, deposit is natural.

Decant 1 or 2 hours before serving.

Will go well with roast beef, grilled entrecote, duck breast, game but also with cheeses such as Comté, old Gouda or Sheddar.

AWARDS :

2019 VINTAGE :

Gold Bordeaux 2022

2018 VINTAGE :

Gold Bordeaux 2021 + 1* Guide Hachette 2022

