

# 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

