

CHATEAU LE BRUILLEAU

White

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 :

8 hectares.

GRAPE VARIETIES :

70 % Sémillon
30 % 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.

Aged for 9 months in oak barrels, 25% of which are new.

Estate vacuum bottling.

SERVICING AND PAIRING :

Service temperature : 10 / 12 °C.

Wine is not treated, deposit is natural.

The wine will go perfectly with shellfish, seafood, grilled fish and Savoyard fondue.

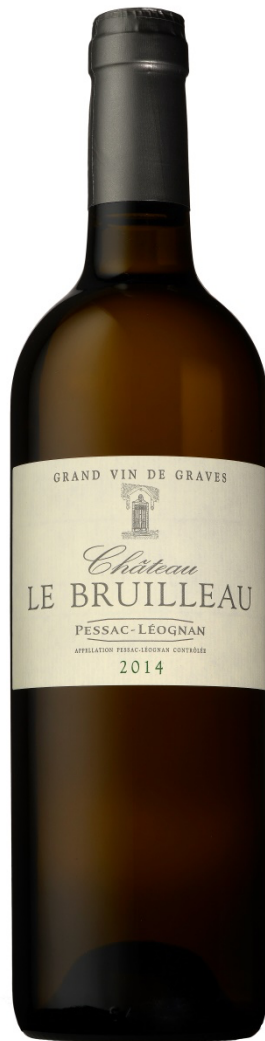
AWARDS :

2019 VINTAGE :

1* guide Hachette 2021.

2018 VINTAGE :

Gold Bordeaux 2021.



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