

# CHÂTEAU BRONDELLE GRAND VIN

2022

AOC Graves blanc

*An old wine estate, Château Brondelle has evolved over the years. Between old vines and young plants, all the terroir of Graves is expressed in these wines. The great wine is distinguished by its maturity and body.*

Age of the vines: 30 years

Soil: clay-gravel hillside

Area: 4 hectares

Production: around 6,000 bottles

Grape varieties: 60% Sauvignon blanc, 40% Sémillon

Vinification: the grapes are harvested mechanically, a rapid transport to the cellar avoids oxidation and ensures the arrival of a quality raw material. 100% of the harvest is subject to skin maceration. As soon as the grapes are pressed, the must is put into barrels and the alcoholic fermentation takes place entirely in the barrels.

Ageing: on fine lees with regular stirring for 6 months

