

CHATEAU BRONDELLE GRAND VIN

2022

AOC Graves rouge

An old wine estate, Château Brondelle has evolved over the years. Between old vines and young plants, all the terroir of the Graves is expressed in these wines.

Age of the vines: 20 years

Soil: Clay and gravelly hillside

Area: 13 hectares

Production: approximately 25,000 bottles

Grape varieties: 60% Merlot, 40% Cabernet-Sauvignon

Vinification: A strict selection of our best plots is made at harvest time. Afterwards, a prolonged maceration of at least three weeks combined with a permanent control of the temperature allows the optimal extraction of the colour and the tannins. Malolactic fermentation is carried out entirely.

Ageing: the wine is aged in new barrels for 12 months to mature before bottling.

