

CHATEAU BRILLETTE



CHATEAU BRILLETTE 2002

VINEYARD

Total area of production : 99 acres (40 hectares).
Topsoil : 85% Gravel, 15% Sand & clay
Subsoil : Clay

Density : 2917 plants per acres (7142 per hectares)
Grape varieties : 48% Merlot, 40% Cabernet sauvignon,
9% Cabernet franc, 3% Petit verdot avec un âge
Average of vines of 40 years.

Harvest : by hand
Destemming : 100%

WINEMAKING

Cuvier : 22 thermoregulated vats from 110 to 200 hl
Fermentation : 6 - 8 days in thermoregulated vats
Temperature : 28 - 30°C
Time in vats : 3 - 4 weeks

AGING

12 months in oak barrels
30% new barrels
with malolactic fermentation
Racking : every 3 - 6 months

Average annual production : 10 000 cases

Tasting note :

A delicate, aromatic nose combining notes of cassis with prune and candied fruit leads to a supple, potent opening. The vintage offers highly fragrant expression with notes of black cherry, vanilla and spices. The palate elegantly develops light woody notes and silky tannins. The long, generous finish has a note of freshness that promises years of cellaring.

ADMINISTRATION

Owner : Erwan Flageul
Estate manager : Hervé Diez
Winemaker : Eric Boissenot