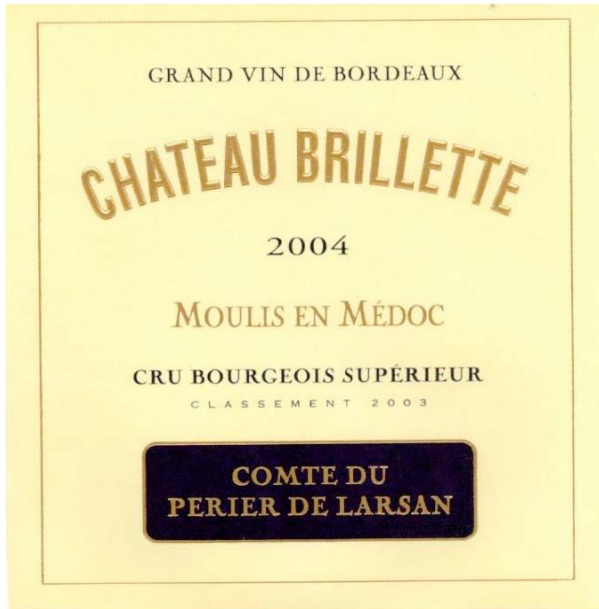


CHATEAU BRILLETTE



CHATEAU BRILLETTE 2004

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 :

Deeply hued, this vintage is smooth and delicately balanced.
Elegant notes of blackberry with a hint of vanilla.
An excellent illustration of the vineyard's terroir.

ADMINISTRATION

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