

# CHATEAU BRILLETTE

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### 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 :

Complex aromas of blackberry, strawberry, toast and smoked wood. It is first gentle on the palate and becomes round and intense. A long and expressive finish is aromatic and powerful with hints of fruit and vanilla and complex tannins.

### ADMINISTRATION

Owner : Erwan Flageul

Estate manager : Hervé Diez

Winemaker : Eric Boissenot

