

CHATEAU BRILLETTE



LES HAUTS DE BRILLETTE 2005

VINEYARD

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

Density : 7500 plants per Hectares
Grape varieties : 50% Merlot, 40% Cabernet sauvignon,
7% Cabernet franc, 3% Petit verdot.
Average of vines of 30 years.

Harvest : by hand & machine
Destemming : 100%

WINEMAKING

Cuvier : 22 thermoregulated vats from 110 to 200 hl
Fermentation : 6 - 8 days in thermoregulated vats
Temperature : 29 - 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 : 50 000 Bottles

Tasting note :

The second wine of Château Brillette is characterized by fruit with supple, silky tannins. A truly enjoyable wine.

ADMINISTRATION

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