

Château BRUN SAINT-ÉMILION

Winery family since 1571

Technical Paper

Name : Château BRUN

Appellation : Saint-Émilion

Domain History :

Descendants of the illustrious family DECAZES the BRUN family has owned since 1571, of generation to ensure the heirs in the purest tradition of farming great wine

Description of the soil and vines :

Spread over the slopes of a hill in Northwest SAINT-ÉMILION, the vineyards of the chateau BRUN has a calcareous clay soil and a facing fully south, it gives the vines good drainage and a natural maturation more regular grapes.

On one piece the different plots vines are cultivated in a traditional way and produce a quality grape.

Size of property : 10 hectare

Number of bottles produced : 50 000

Soil Type : Clay Coteau

Culture : type of fertilizer: Organo-mineral

Average age of vines : 30 years

Grape varieties : 80% Merlot - 20% Cabernet sauvignon

Planting density : 6 000 vines per hectare

Types of harvest : Manual - sorting table

Vinification : traditional concrete tanks with thermoregulation

Fermentation time : 18 to 20 days

Maturing period : 18 months in oak barrels

Mode of bonding : Egg Albumin

Filter setting : On plate

Winemaker : M.Benoît TURBET-DELOF

œnologist : M.Gilles PAUQUET



CONTACT :

Monsieur BRUN

33330 Saint Christophe des Bardes

Tel. : + 33 5 57 24 77 06

Fax : + 33 5 57 24 78 19

chateaubrun@orange.fr

www.chateau-brun.com

FIELD OF POSSIBLE VISIT BY APPOINTMENT