



CHÂTEAU DE BRAUDE 2003 HAUT-MÉDOC

*Château de Braude has been upgraded to
the new 2003 Crus Bourgeois du Médoc Classification*

VINEYARD

Appellation: *A.O.C Haut-Médoc*

Location: *Macau*

Property Purchase: *1982*

1st Vintage: *1984*

Surface: *9,4 ha*

Vineyard's average age: *20-25 years old*

Density of plantation: *from 6 600 to 10 000 plants/ha*

Yield: *45 hl/ha*

Grape Varieties: *30% Merlot, 70% Cabernet Sauvignon*

Soil: *Gravelly soil from the Garonne and partly from the Pyrénées.*

Annual production: *45 000 bottles*

VINIFICATION

Harvesting by hand and destemming.

Fermentations take place in thermo-regulated stainless steel vats for 6 to 10 days depending on the vintage.

The wine stays in vats between 3 to 4 weeks in order to fully extract all the quality potential of the terroir.

MATURING

100% French oak barrels, medium roast, fine grain.

10 different coopers

45% new oak

14 to 18 months maturing.

The wine is fined and filtered

KEEPING TIME

Will reach maturity in 5 to 6 years

Château de Braude can be laid down for 15 years.

Karin et Régis Bernaleau