



CHÂTEAU BRAUDE FELLONNEAU HAUT-MÉDOC MICRO CUVEE

VINEYARD

Appellation: *A.O.C Haut-Médoc*

Location: *Macau*

Property Purchase: *1982*

1st Vintage: *1999*

Surface: *1,5 ha*

Vineyard's average age: *25 years old*

Density of plantation: *6 600 plants/ha*

Yield: *45 hl/ha*

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

Soil: *Gravelly dating dating from the tertiary period*

Annual production: *4 300 to 7 000 bottles depending on vintages.*

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

100% new oak

24 months maturing depending on vintages

The wine is fined and filtered

KEEPING TIME

Will reach maturity in 6 to 8 years

Château Braude Fellonneau can be laid down for 15 years.

Karin et Régis Bernaleau