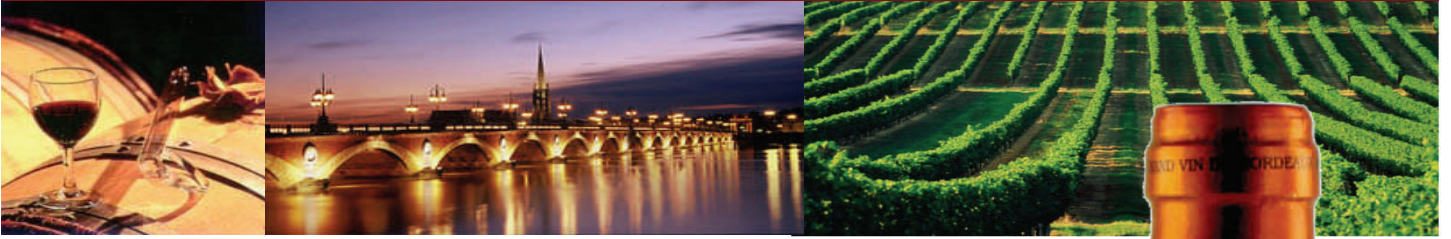


HAUT MEDOC



Château de BRAUDE

« Cru Bourgeois »

Haut Medoc

One must discover Château de Braude, a few steps away from the famous "Route des Châteaux" in order to be charmed by this delightful mansion restored with taste and refinement by Karin and Régis Bernaleau.

Located in the heart of the Haut Médoc appellation, Régis Bernaleau has managed to bring out the depth of this outstanding vineyard.

Grapes : 30% Merlot, 70% Cabernet Sauvignon

Surface : 9,4 Ha

Soil : Garonne Gravel & Pyrenean Gravel

Vinification

Harvesting by hand, selection of grapes at the cellar, destemming. The fermentation takes place in thermo regulated stainless steel vats for 6-10 days depending of vintage. The vatting last 3-4 weeks in order to extract fully the quality potential of the soil.

100% Barrels (90% French oak, 10% American oak). Between 14-18 months barrel ageing depending of vintage. The wine is fined egg white & filtered.

Tasting

Fine, ripe fruit, perfect pitch, expressive nose and palate, clean, fresh with good weight and balance

Serving suggestions

It goes marvelously well with meat, poultry, game and cheese.



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