

# Château Brown Blanc 2011

CSPC#763540

750mlx12

13.0% alc./vol.

## Grape Variety

70% Sauvignon Blanc, 30% Semillon

## Website

<http://www.chateau-brown.com/index.php?act=,,,,,,en>

## Appellation

Pessac Léognan

## General Info

Standing at the gateway to Bordeaux, Château Brown stretches between three towns: Gradignan, Villenave-d'Ornon and Léognan. The proximity of these towns gives the estate a mild climate ideal for the ripening of fruit and thus conducive to making high-quality wines. Set in the oldest Bordeaux wine region (the northern Graves) Château Brown is to be found right at the heart of the world-famous Pessac-Léognan appellation. Château Brown, as its name suggests, bears testimony to the close links that have always existed between the Bordeaux region and the Anglo-Saxons. Founded in the late Middle Ages when Aquitaine belonged to England, Château Brown owes its name to the wealthy Scottish wine trader John Lewis Brown, who settled in Bordeaux in the late 18th century. An enthusiast of wines and art, this epicurean passed on not only his name but also his passions to his grandson, the animal painter John Lewis Brown. The owners came and went at Château Brown over the centuries and the estate alternated between glory and neglect. It was not until the late 20th century that the estate was fully restored to its former eminent position under the impulse of Bernard Barthe, the master of the château for the last decade. In December 2004, he decided to place his life's work in the hands of a famous dynasty of wine traders: the Mau family, in partnership with the Dutch Dirkwager family. Philippe Dulong is the consultant for Brown Blanc.

## Vintage

Pessac-Leognan had a great vintage thanks to the white wines, which were gorgeous in 2011. Part of the reason for this region's success was that it received more rain than the Medoc and St Emilion and suffered less water stress. The whites of 2011, which were one of the stars of this vintage, generally had lower pH and greater acidity than in 2010 or 2009. The relatively cool ripening period in July and August contributed to the freshness and complex aromatics of this vintage. Harvest was about two weeks earlier than normal for the whites which started 17th of August. These are beautiful white wines with energy and complex flavours, which will age beautifully.

## Vineyards

Average vine age is 15yrs, in fine gravel

## Harvest

picking by hand with trays – double sorting on the vine

## Vinification/

## Maturation

Vinification: maceration on the skins under cold conditions for around 10 hours – pressing of the grapes whole – alcoholic fermentation in barrels. Malolactic fermentation: one-third in new barrels. Maturing: 8 months – in French oak barrels, 50% of which are new – on the fine lees with stirring

## Tasting Notes

Rich yellow gold colour. The complex fresh nose displays plentiful honeyed lemon, other citrus fruits with hints of buttered toast. The palate is full, dry and flinty with mouth-watering zesty freshness, the wine broadens nicely when served with food, showing a more complex honeyed mineral character and good length.

## Production

1,600 cases made

## Cellaring

Drink from 2012

## Scores/Awards

**92-95 points** - James Molesworth, Wine Spectator - Web Only 2012

**90-92 points** - Neal Martin, Wine Journal - May 2012

**16.5 points** - Jancis Robinson, JancisRobinson.com - April 2012

**15.5 points** - Stephen Spurrier, Decanter.com - April 2012

**Recommended** - Decanter.com - April 2012

**89 points** - Jeff Leve, thewinecellarinsider.com - February 17, 2014

**88-90 points** - Jeff Leve, thewinecellarinsider.com - April 19, 2012

**Gold Medal** - International Wine Challenge 2013

**Trophy** - White Bordeaux Blend - International Wine Challenge 2013



**Reviews** *"This still has to stretch out a bit, as the large core of citrus oil, kiwifruit and gooseberry notes is still tightly wound. Yellow apple peel and tangy fleur de sel notes check in on the finish. Youthfully raw, but with lots of material. Score range: 92-95"*  
- JM, Wine Spectator

*"A blend of 70% Sauvignon Blanc and 30% Semillon, the 2011 Brown Blanc has an attractive grapefruit and passion fruit scented nose that bodes well for the future. The palate is ripe and generous on the entry with a slight waxiness imparted by the Semillon. It is missing a little tension towards the finish, but I appreciated the weight and purity. Tasted April 2011."*  
- NM, Wine Journal

*"70% Sauvignon Blanc, 30% Sémillon. Very pale lemon. Attractively ripe citrus and pear fruit with a touch of orange and a suggestion of creaminess. Plenty of freshness even with such ripe – almost tropical - fruit flavours. Mealy oak flavour and fine-grained texture can't keep the exuberant fruit down. Flavourful and immediate."*  
- JR, JancisRobinson.com

*"Floral yellow fruits, citrussy flavours and nice acidity. Drink from 2012."*  
- SS, Decanter.com

*"Versatile, sophisticated and beautifully integrated with a balance of ripe and crisp fruit and warming oak"*  
- International Wine Challenge 2013

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