
Château Brown Blanc 2014

CSPC# 790381

750mlx12

13.5% alc./vol.

Grape Variety

70% Sauvignon Blanc, 30% Semillon

Appellation

Pessac Léognan

Classification

Grand Vin de Graves

Website

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

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 Dirkszager family. Philippe Dulong is the consultant for Brown Blanc.

Vintage

Spring was promising, bringing generous flowering, but the sun proved to be somewhat timid in July and August, causing the colour-change process to be long and painstaking.

The fine end to the season revived the fortunes of the 2014 vintage, however, with non-stop sunshine from 20 August onwards. Harvesting of the Sauvignon-Blanc started on 5 September. The harvest was in perfect condition with acidity levels that were a little high, although interesting for the structure of the wines and their ageing potential. The Semillon grapes were brought in quickly and required stringent sorting, keeping only the very best. For the reds, harvesting spanned 21 days - a record at Brown - with the Merlot grapes being picked between 1st and 13 October in warm, radiant sunshine. We moved on to our superb Cabernet-Sauvignon immediately afterwards, when they were perfectly ripe, which was quite incredible after the stress of the summer. The 2014 harvests finally came to an end on 21 October.

Vineyards

At the gateway to Bordeaux in the Pessac-Léognan area, Château Brown stands on a 63-hectare estate with 29 hectares of vines in a single stretch: 23.5 hectares for the reds and 5.5 ha for the whites. The red grapes are mainly Cabernet Sauvignon (55%) and Merlot (40%) but there is also a little Petit Verdot (5%). The plots given over to white grapes are shared between 70% Sauvignon and 30% Semillon. Average vine age is 15yrs, in fine gravel

Harvest

The harvesting is done by hand with small trays on all 29 hectares of red and white vines. This is intricate work requiring precise logistics as regards the dates for picking and the successive sorting operations. Depending on the profile of the vintage, the selection on the vine can be very strict, before a new sorting operation in the vat-house. Sauvignon blanc: 11/09/2014 – 15/09/2014; Sémillon: 09/09/2014 – 16/09/2014



Vinification/ Maturation	Maceration on the skins under cold conditions for 10 hours; grapes pressed whole. Alcoholic fermentation in oak barrels and maturing for 8 months in oak barrels (50% new barrels) with stirring on the fine lees.
Tasting Notes	2014 was a richly-coloured vintage, even for the white wines. BROWN White 2014 boasts the pronounced floral scents of lovely ripe Semillon grapes, good sugar content and high acidity, despite the warm end to the season. The wine is very fleshy and fresh with the vivacious, salty edge of the Sauvignon Blanc that will make this 2014 a delight for some years to come, for its purity and aromatic range.
Serve with	Milanese-style medallion of veal with ricotta ravioli in a tomato and fresh oregano cream: the tender meat and fresh cheese flavour will provide the perfect match for the aromatic power of this Château Brown White.
Production	1,417 cases made
Cellaring	Drink 2017-2025
Scores/Awards	<p>90 points - James Molesworth, Wine Spectator - March 31, 2017</p> <p>89-92 points - James Molesworth, Wine Spectator - Web Only 2015</p> <p>90-92 points - Neal Martin, Wine Advocate #218 - April 29, 2015</p> <p>16.5 points - Jancis Robinson, JancisRobinson.com (score only)</p> <p>16.75 points/89 points - Jane Anson, Decanter.com - April 2015</p> <p>16 points - La Revue du Vin France (score only)</p> <p>15 points - Bettane et Desseauve (score only)</p> <p>Bronze Medal - Decanter World Wine Awards 2016</p> <p>2 stars - "Coup de Coeur" Guide Hachette des Vins 2017</p>
Reviews	<p><i>"Mirabelle plum, yellow apple, white peach and tangerine notes glide through, with flashes of quinine and verbena gilding the finish. A kiss of shortbread helps to round this off, adding to the flattering profile. Drink now through 2020. 1,417 cases made."</i></p> <p>- JM, Wine Spectator</p> <p><i>"Has a friendly feel, with a kiss of brioche giving way to shortbread, lemon curd and chamomile notes. Shows creamy texture but persistent length. Score range: 89-92"</i></p> <p>- JM, Wine Spectator</p> <p><i>"The Château Brown Blanc 2014 has an attractive lime cordial and gooseberry-scented bouquet that is very well defined, peachy notes emerging with aeration. The palate is crisp and fresh, that lime cordial note continuing with well-judged acidity and a vibrant finish. This is a Brown Blanc with breeding, and it should be delicious straight from the off, once bottled."</i></p> <p>- NM, Wine Advocate</p> <p><i>"Not as successful as the red perhaps in this vintage, but still plenty of enjoy – vibrant, soft creamy citrus, gentle toasting, good persistency."</i></p> <p>- JA, Decanter.com</p>
