

CHÂTEAU DE LA BRÈDE



L'Esprit de la Brède Blanc (White)

«All the liveliness and flavours of Graves
Sauvignon Blanc & Sémillon in one bottle.»

At Château de La Brède the memory of Montesquieu, the enlightened author of the Persian Letters and the Spirit of the Laws, is inseparable from that of his lifelong devotion to making the best possible wine, enhancing its reputation, and selling it.

Today, a vineyard has been reborn at Montesquieu's historic property in the same spirit of perfection, respect for the terroir and tradition to produce an outstanding wine.

A great admirer of this emblematic winegrowing estate in which he plays a major role, Dominique Haverlan is also proud to say in the words of the Baron-Philosopher: «My duty is to make nectar here»

AOC Graves

Vineyard&Terroir:

Surface area: 2ha - Yield: 45 hl/hectare.

Terroir: various depths of dry gravel on top of a very deep layer of clayey gravel that brings minerality and richness to the wines. Climate: temperate.

Vinification & Ageing

Grape varieties: Sauvignon Blanc (55%) Sémillon (45%)

Harvests: manual in crates.

Vinification: after pressing the grapes are placed in temperature-controlled vats for a few days of cold pre-fermentation maceration in order to extract the maximum amount of flavour and structure.

Maturing: 80% on fine lees in stainless steel vats, 20% on fine lees in one to two year-old oak barrels with regular stirring for 5 months. 100% French oak.

Enjoying & Sharing

Tasting notes: L'Esprit de La Brède Blanc 2011 is characterised by tremendous liveliness and very fruity flavours. The Graves terroir provides this freshness and minerality on the palate, while the Sauvignon brings aromas of grapefruit and lime and the Sémillon adds smoothness.

Food & wine pairing: its lively character makes it a perfect wine to accompany a starter of oysters, or any other shellfish or crustaceans. More generally it is excellent with grilled fish, fish in sauce and white meats.

Service: between 9 and 11 °C. Ageing potential: enjoy from now onwards, keep 2 to 3 years maximum.

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