

# CHÂTEAU DE LA BRÈDE



## L'Esprit de la Brède Rouge (Red)

«A silky, voluptuous Graves red.  
Made to be enjoyed in the present...»

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: 4ha

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:** Cabernet Sauvignon (60%) & Merlot (40%)

Harvests: manual in crates.

Vinification: after picking, the grapes are quickly brought to the winery, pressed and transferred to temperature-controlled vats where they undergo alcoholic fermentation after a short period of cold maceration. The musts then macerate with regular pumping over for 15 to 20 days in order to extract the maximum colour, flavour and tannins.

Maturing: 12 months in one to two year-old oak barrels. 100% French oak.

### Enjoying & Sharing

**Tasting notes:** L'Esprit de La Brède Rouge is a full-bodied voluptuous red wine. It is generous on the palate with tannins that have already begun to soften. Balance is excellent thanks to a successfully preserved freshness and perfectly ripe grapes. A youthful wine, it offers aromas of very dark fruit, such as blackcurrants and some lightly roasted notes from the barrel maturing.

**Food & wine pairing:** this wine goes well with rich, full-flavoured dishes such as game, meat in wine sauce, or poultry cooked with wild mushrooms. It is also excellent in the summer with grilled food, served a few degrees cooler. At the end of the meal it makes a fine accompaniment to well-matured cheeses.

**Service:** between 16 and 18 °C. Should be decanted in younger years. Ageing potential: 5 to 10 years.