



POMEROL

Vieux Château Brun – Benjamin of Château La Ganne



4 ha of vines in the communes of Libourne and Pomerol

Vintage: 2019

Degree: 14°5

Grape variety: 90% merlot, 10% cabernet franc

Age of the vineyards: 30 to 40 years old

Soil: The soil consists of sandy gravel over a subsoil of franc, the particular feature of Pomerol which gives the wine its incomparable smoothness and delicate aromas.

Viticulture: The entire vineyard is given over to organic agriculture. For the new plantings, the soils are cultivated in the traditional way and the many tasks are carried out by hand to respect the vines, for good aeration, and balanced yields. Both the terroir and the care of our vines reflects well for the production of our exceptional wines

Harvest: The grapes are harvested by hand.

Vinification: The vinification endeavors to gently reveal the richness of our grapes by long thermo-macerations. The ancestral vineyard savoir-faire inherited from our parents and use of the most recent technology results in the elaboration of a wine with character.

Maturation: 12 months in new barrels for 10%, and 90% barrels of one and two years.

Tasting: Very charming with aromas of ripe red berries. Well balanced. The palate is fruity, supple and full-bodied. .

Keeping: Optimize tasting between 3 and 8 years.

Wine pairing: As an aperitif, the finesse of its tannins will prepare your taste buds for the rest of the meal; but also on red or white meats, on all dishes not too spicy.

Wine pairing: April the 26th 2021

