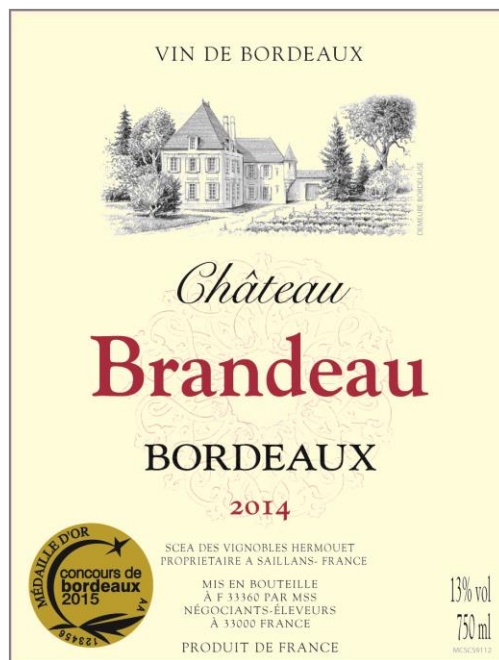


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SELECTION



CHATEAU BRANDEAU

Gold Medal > Concours des vins de Bordeaux 2015

FACT SHEET

Appellation :	Red Bordeaux
Soil :	Calcareous clay hills, with a dominant proportion of clay
Grapes varieties :	Merlot 95% - Cabernet Sauvignon 5%
Surface :	24 ha
Age of vines :	15 years old
Vine Growing	Natural sodding of the vines and mechanical work under each vine. Integrated protection of the vineyard (Optimus system).
Vinification :	Fermentation in stainless steel tanks at controlled temperature Soft crushing (small vertical press) Malolactic fermentations in tanks
Ageing :	10 months in stainless steel tanks
Tasting :	This wine is made from perfect ripen grapes. One can feel it on the nose of red berries flavours with a raspberry predominance. Rich and mid-bodied though silky and supple on the palate.
Serving condition:	Room temperature (18°)
Harmony with food:	red meats and cheese

Origin: « Brandeau » refers to an area of Château Roc Meynard, which is an ancient 35-hectare wine estate edging the Fronsac appellation. The Bordeaux red wine Château Brandeau is made from grapes born of the youngest vines of Château Roc Meynard. The appealing fruitness of those soft wines is carefully enhanced during the winemaking process and helps those wines to be drunk and fully enjoyed young.