

2015



PRODUIT DE FRANCE

Contient des sulfites - L. 15.02



Name of the winemaker : Marie BAZIN

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Cellar and visits :

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the history of the family estate

After learning how to be a winemaker thanks to Bruno Baudet (Château Les Artigaux), Marie Bazin decided in 2015 to begin with a few hectares through a vineyard rental system. Bruno Baudet made her some room in his cellar and in September 2015 the grapes of the first blend of Château Brouscailou are harvested !

Winegrower's philosophy

I believe that a nice wine comes first from the vineyard. I do my best to cherish my fifty year old vines and respect the typicity of their terroir.

Hand harvesting, earthing down and meticulous ploughing are special wine-growing practices I choosed in order to keep those I call "my old ladies" in good shape.

The estate in general

Superficy

3,5 hectares
7,41 ares

Typicity of the soils

Clayey-gravelly

grape varieties

Merlot - Semillon

The red wine Château Brouscailou 2015

Soil	clayey-gravelly
Blend	100% Merlot
Training vines	Ploughing and grassing alternately, every other row. Reasoned treatments with an objective of reducing the use of crop protection products.
Vinification	Spontaneous fermentation from natural yeast coming from the grapes. Long macération with controled temperature.
Maturing	18 months in stainless steel tanks.
Tasting notes	A concentraded and complex wine with aromas of red fruits and wild grass. A fleshy mouth with spicy and minty notes.
Food and wines pairings	Œufs en Meurette / Meurette's poached eggs (sauce with red wine, bacon, oignon, garlic, mushroom and spices). Lièvre à la royale/ "royal hare" (hare, red wine, duck foie gras/liver, bacon, sausage meat, carrots, onions, shallot, spices, armagnac and/or cognac...)



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