

CHATEAU LA BRANDE

CASTILLON
CÔTES DE BORDEAUX



BOTH EXPRESSIVE & MODERN

This wine stands out by its generous fruit...

OWNER / WINEGROWER

TODESCHINI Family

APELLATION

Castillon – Côtes de Bordeaux

VINEYARD

16 hectares in a single stretch in Belves De Castillon

ALTITUD / TERROIRS

From 15 to 78 m above sea level
South-facing clay-limestone hillsides, with optimal sun

GRAPE VARIETIES

67% Merlot – 22% Cabernet Franc – 8% Cabernet Sauvignon – 3%
Petit Verdot

AGE OF THE VINEYARD

Average of 35 years

VINEYARD DENSITY

5000 to 5 500 vines per hectare

OUR VINE-GROWING PHILOSOPHY

Trough short pruning, prudent debudding, careful trellising, leaf thinning.
We do not use any chemicals: No synthetic insecticides or fungicides, No
weed-killer. We alternate grass cover and tillage between rows. We help the
vine to develop its natural defenses by applying herbal preparations.
The entire vineyard is run according to the principles of environmentally
friendly viticulture under the « Cousinié Method ». In conversion to organic viticulture.

OUR WINEMAKING PHILOSOPHY

Harvest at optimum maturity, Plot by plot vinification.
Our new cellar in stainless steel vat house combines modernity, excellent hygiene
and precise temperature control, for a natural fermentation. Most of grapes are
destemmed and crushed. The only intervention consists of extractions undertaken
delicately to respect the fruit and the softness of the tannins. We perform a
minimalist and generally non-interventionist vinification,
Limiting oenological additives and minimizing Sulphur dosages (30 to 70mg/l)
Aged 10 to 12 months in French-Oak Barrels of 225 and 400 liters

BOTTLING AT THE CHATEAU

16 to 18 months after the harvest

AVERAGE PRODUCTION

60 000 bottles (first vin)

