

CHÂTEAU  
**LA BRANDE**  
CASTILLON

2019

IN CONVERSION TO  
ORGANIC FARMING



FR-BIO-01

OWNER / WINEGROWER

TODESCHINI Family

APPELLATION

Castillon – Côtes de Bordeaux

VINEYARD

16 hectares in a single stretch in Belves De Castillon

ALTITUD / TERROIRS

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

GRAPE VARIETIES

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

AGE OF THE VINEYARD

Average of 40 years

VINEYARD DENSITY

5000 to 5 500 vines per hectare

CULTIVATION METHODS

Guyot pruning, tillage and grassing, inter-row sowing of blended grains,  
manure and compost, leaf removal.  
The entire vineyard has been run according to the principles of  
environmentally friendly viticulture for more than ten years.  
We help the vine to develop its natural defenses  
by applying herbal preparations.

VINIFICATION / AGEING

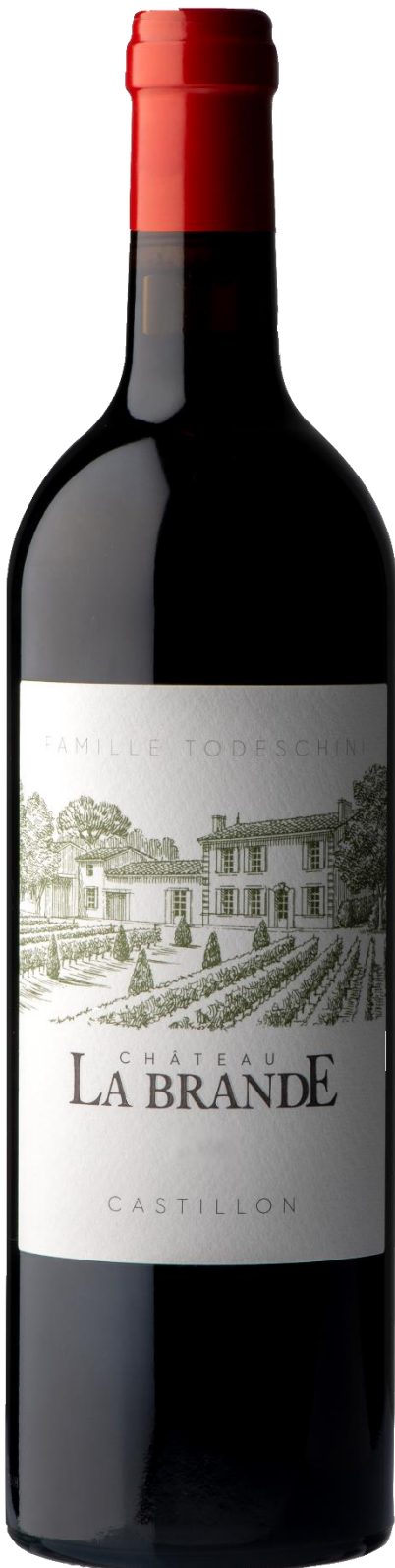
Harvesting at maturity, by parcel, zones and by terroirs. Selection on  
vibrating and aerodynamic table – destemming – cold pre-fermentation  
maceration. Gentle vinification in temperature-controlled  
stainless-steel vats for 4 weeks.  
Ageing from 13 to 15 months : 30%  
in sulfur-free stainless steel vats, 10% in new barrels of 400 liters, 30% of  
in one-wine 400 -liter barrels and 30% in one-wine 500-liter barrels.

BOTTLING AT THE CHATEAU

16 to 18 months after the harvest

AVERAGE PRODUCTION

40 000 bottles (first wine)



TECHNICAL SHEET

