

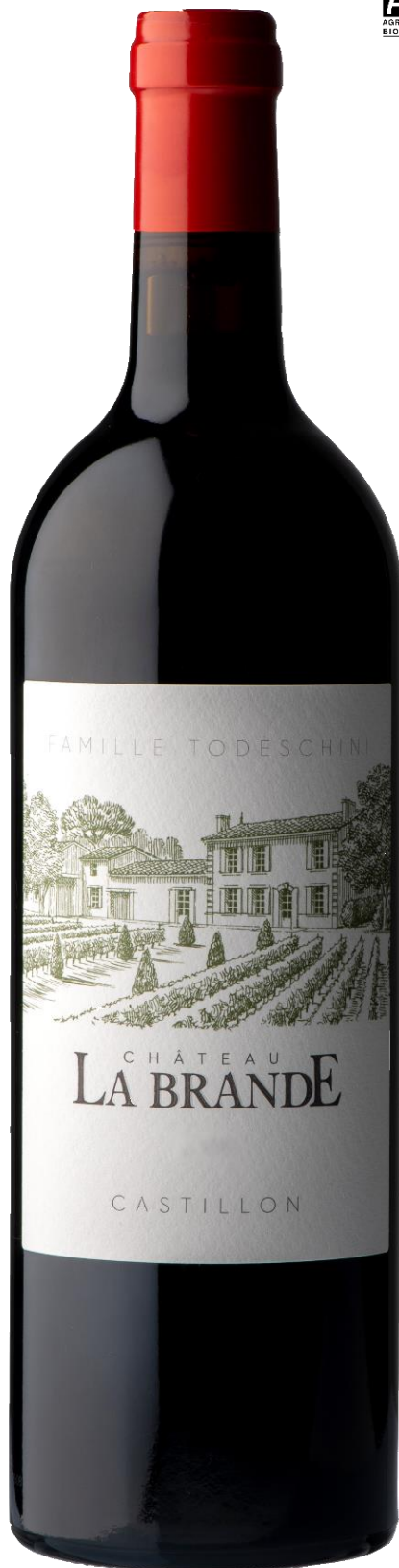
CHÂTEAU LA BRANDE

CASTILLON

2021



2ND YEAR OF CONVERSION
IN BIODYNAMIC AGRICULTURE



TECHNICAL SHEET

OWNER / WINEGROWER

TODESCHINI Family

APPELLATION

Castillon – Côtes de Bordeaux

VINEYARD

16 hectares in a single stretch in Belves De Castillon

ALTITUDE / 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.

Cultivation of the vineyard in organic farming.
We help the vine to develop its natural defenses
by applying 7 different biodynamic 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

28 000 bottles

