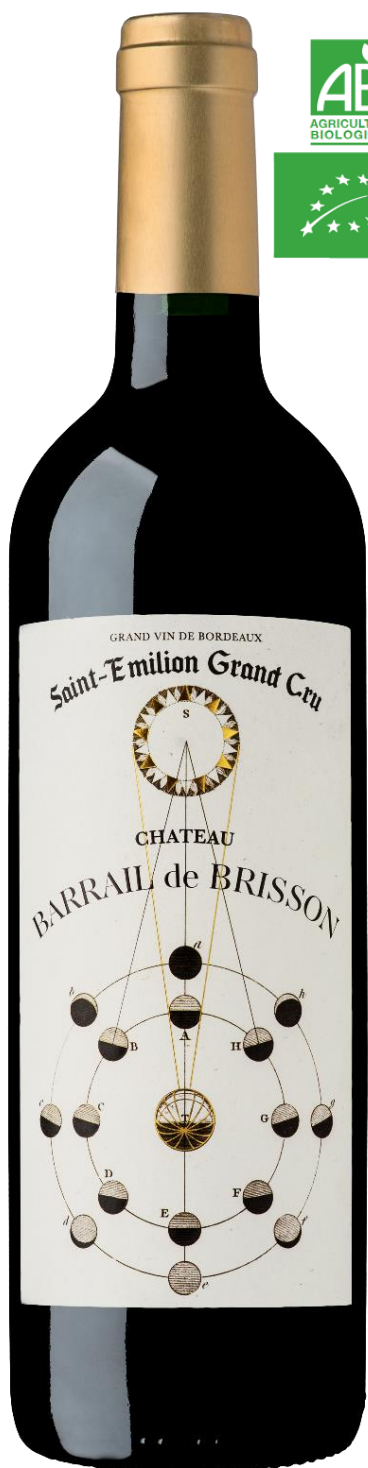


Château Barrail de Brisson

Saint-Emilion Grand Cru



Small family-owned vineyard located in Vignonet, to the South of the Saint-Emilion Appellation and recently converted to organic farming. Château Barrail de Brisson presents its organic wine, showing typical Saint-Emilion Grand Cru appellation's characteristics.

Soils

Sandy and silty soils



Area under vine

2,26 hectares



Varieties

100% Merlot



Winemaking

Harvested by hand
Gravity flow winemaking with temperature control
Pre-fermenting maceration
From 25 to 30 days maceration
Aged in French oak barrels (20 to 40% new oak barrels) from 12 to 14 months

The harvest: splendid in terms of quality and volumes. An elegant appearance, with fruity notes and an acidity that bring the overall balance out. Great finesse and will continue to express their complexity in ageing.

Tasting notes

A wine with a lovely bright colour with dark purple hints, a pleasant nose of stone red fruits (cherry, plum) which after breathing evolves towards wilder and more spicy aromas. Powerful palate with great complexity, elegance and roundness. Lingering finish, a typical nice wine of Saint-Emilion !

Serving advice

Serve at room temperature. This is the perfect partner with lamb chops cooked in rosemary.