



Château Les Gravières de la Brandille, Bordeaux Supérieur (red)

Area: 24 hectares

Grape varieties: Merlot 65 %, Cabernet sauvignon 20% and Cabernet Franc 15%

Age of vines: 40 years

Density: 5000 plants by hectare

Production: 160 000 bottles

Altitude: 10 to 35 meters

Exposure: southwest

Prune: Bordeaux (double guyot) and cordon

Soil: Gravel, mix of clay-loam, clay-sand

History: Created in 1964 by René BORDERIE (3rd generation), the vineyard of Les Gravières de la Brandille produces exclusively white grapes. It is Jean-Pierre BORDERIE, the son of René, who is going to convert a part of the vineyard in red vines. The plots of land are systematically drained and the best varietals of Bordeaux are planted.

Vineyard: the old vines require manual work which is precise. During the pruning, the disbudding (cut a bud on two) is systematic. Vines pruning in cordon (25 % of the vineyard) is very qualitative, with an excellent distribution of the vegetation and the fruit. Dices which the vine pushes, the manual cut of suckers is done (cut wood without grape absorbing of the sap) in the head of the vine stock and on the base. The thinning-out of leaves allows the optimal maturation of grapes without changes. Grapes are harvested when very ripe, when berries begin to dehydrate. The grape harvest is accurate and bio-protected when put into tanks.

Cellar: Upon reception of the harvest, this one sorted out then crushed. Put in tank protected from the oxidation allows keep the freshness and the fruity. The cold maceration of three days (10°C) optimizes the extraction of the color and aromas. The maceration, stemming from an ancient technique from Saint-Emilion, continuous with the alcoholic fermentation (25°C). Then wines are separated from skins. These are pressed to obtain the wine of press. The maturing ends with the assemblies and the preparation for the bottling.

Wines: They are expressive and soft. Fresh and round in the youth, these wines express themselves when ageing with flexibility of flavours and length. This wine will accompany all the meats, delicatessen and cheeses. Awarded many times as best young winemaker, best winemaker of the year, best buy (Wine Enthusiast, Jancis Robinson, New York times, Le Point, ...).

