



## Château Brillette 2010

### Moulis en Médoc

*Château Brillette is one of the most highly reputed vineyards of Moulis-en-Médoc. Among the oldest vineyards in the Médoc region, Chateau Brillette entered into the possession of the Flageul family in 1976 after belonging to the Conte du Perier de Larsan and his family for nearly a century.*



- **Area** : 40 hectares
- **Grape varieties** : 48% Merlot, 40% Cabernet Sauvignon, 10% Cabernet Franc, 2% Petit Verdot
- **Average age of the vine** : 30 years
- **Terroir** : Sandy gravelly soils.
- **Winemaking** : Stainless steel vats. Pre-fermentation maceration: 7 days at 8 ° C. Duration of fermentation: 8 to 10 days. Vatting: 4 to 5 weeks. Malolactic fermentation in vats.
- **Aging** : 2 months in French oak barrels, 30% new barrels. Racking every three months.

#### **Tasting notes**

A fresh nose of red fruits. A long finish that reveals complex flavors. Lots of character for this vintage.

#### **Food pairing**

Grilled steak, duck, cheese platters.



**90/100 WINE SPECTATOR**

**90/100 ROBERT PARKER « This is a beauty »**

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