CHATEAU BISTON-BRILLETTE

MOULIS

Technical data



Surface area: 26 Hectares

Production: 39 000 bottles Château Biston-Brillette

Geology: gravely and clay-limestone.

Grape-varieties: cabernet sauvignon 50%, merlot 50%.

Density of vines: 9000 & 6600 feet/Ha.

Average age of vines: 10 years.

Yield: 34 Hl/Ha.

Harvest: mechanical and manual, total destemming.

Vinification: plot selection vinified in stainless steel vats with thermo regulation. 15 to 25 days in vats between 22 and 28°C.

Ageing: 20 months. Blending without filtration 3 months after harvest. 12 months of ageing in oak barrels. Finning and bottling at the property.

Owner: Family Barbarin.

Wine maker: Jean Paul Barbarin.

Oenologist consultant: Eric Boissenot.



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