



CHATEAU BISTON-BRILLETTE

MOULIS



The Vineyard

The story of the Château Biston Brillette starts at the beginning of the XIXth century, when Mr Biston, owner of few hectares of vines in Moulis decided the association of his name with the locality Brillette though he personalized his production. The vineyard will have in the years 1860 until 30 hectares of vines, it will be ravaged few years later by the phylloxera. Then it will change of owners several times. In the 1930s, Château Biston-Brillette was divided into several parts; the vineyard is sold separately from the Château and its lands. Mr Lagarde purchased the 5 hectares of vines. Since 1963, the vineyard is holding by Mr Barbarin his successor and his two sons Jean-Paul and Serge.

Nowadays the vineyard consists of 26 hectares of vines in Moulis Appellation, producing 130 tuns of Moulis.

The soil of the vineyard is making with gravely grounds and is made up by clay-limestone grounds. This variety combines the sharpness and the bouquet of the gravely wines and the powerful that the clay-limestone grounds give to the wines.

The typically Medocain grapes varieties are composed by:

- 50 % of cabernets sauvignons
- 50 % of merlots

Introduction

Vinification

Vintages

Wine and table

Vinification

The traditional process of vinification starts with a particular attention brings to the condition of the harvest picking which takes place at the best maturity of the fruits. After stringent sorting on a table, the fruits are completely separating from the stem before the maceration in stainless steel vats under thermal control of the temperatures. It's only after 2 or 3 weeks that the new wine is drawing of for obtaining its structure and its colour.



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Vinification

The breeding will complete the maturing of the wine which will fine down. In the 2 or 3 months after the barrels are necessary to complete the maturation of the wine. The regular rackings permit the blooming of the wine. Afterwards we proceed to the clarification or the fining with egg white and a last racking will be done before the bottling at the Château.

Advice for conservation of our wines

The bottles must be kept constantly lying in a cool room (temperature from 10 to 15°C) with hydrometric around 70 to 80% and protected from light.

Let rest your bottles few days after transport. Decant all your wines 1 to 2 hours before tasting for the younger, one half hour to one hour for the older. Serve wines between 16 to 18°C.

Contact

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VISIT - TASTING – WINE SHOP
Monday to Friday 9h/12h - 14h/18h
Saturday morning 10h/12h
Appointment

Closed Saturday afternoon, Sunday and Public Holidays.

