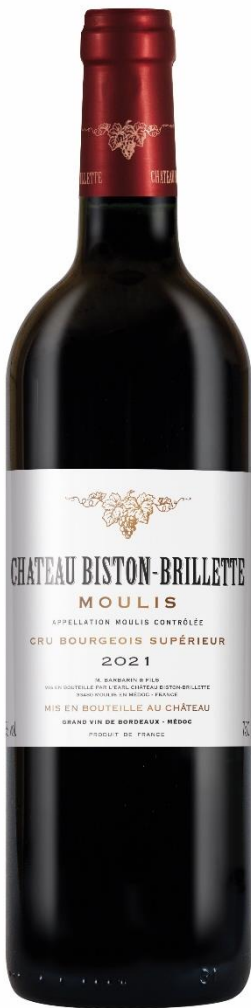




# CHATEAU BISTON-BRILLETTE

## MOULIS

### Technical data



**Surface area:** 26 Hectares

**Production:** 68 500 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:** 20 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 (30% new oak). Finning and bottling at the property.

**Owner:** Family Barbarin.

**Wine maker:** Jean Paul Barbarin.

**Oenologist consultant:** Eric Boissenot.

