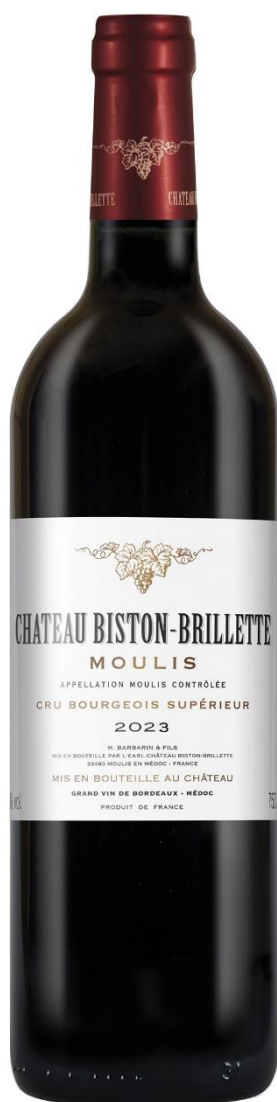




CHATEAU BISTON-BRILLETTE

MOULIS

Technical sheet - Vintage 2023



Appellation: Moulis

Surface area: 28 Hectares

Production: 95 000 bottles Château Biston-Brillette

Terroir: Gravely and clay-limestone

Grape varieties: Merlot 53% - Cabernet Sauvignon 39% - 8% Petit Verdot.

Density of vines: 6 500 à 7 000 feet / ha

Average age of vines: 24 ans.

Yield: 40 hL

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: Blending without filtration 3 months after harvest.
12 Months of ageing in oak barrels (30% new oak).

Owner: Château de Malleret

Winemaker: Guillaume Barbarin.

Œnologist consultant: Eric Boissenot.