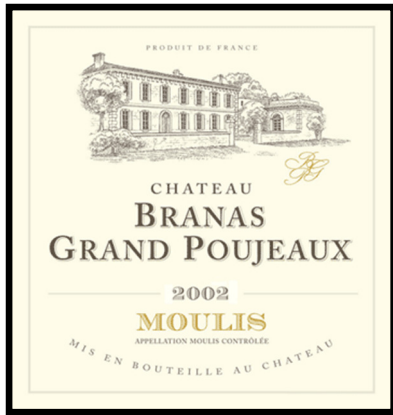


# CHÂTEAU BRANAS GRAND POUJEAUX

## MOULIS



Comfortably nestled between two illustrious neighbors (Château Poujeaux and Château Chasse Spleen), Château Branas Grand Poujeaux, a 12 hectare (30 acre) jewel situated in Moulis-en-Médoc boasts a great terroir, crafted with enormous attention to detail.

When Justin Onclin became owner of the estate in 2002, he came with two ambitions; to respect the heritage and the roots of his wine, while at the same time instilling it with visionary drive and renewed passion. Within a few years, he has exercised his strength and freedom to build a streamlined, modern place, creating an original, genuine environment that produces a true and powerful, yet subtle wine.

***“Of course the terroir is a wonderful heritage, but the way you choose to take it in hand is equally essential.”***

Here, everything is pure, simple and carefully designed: the lines of the building, organization of space, even the choice of materials used.



Area under production: 12 hectares (29.7 acres)

Soil type: Garonne gravel

Root-stocks: Merlot: 101-14; Cabernet Sauvignon: 3309; Petit Verdot: 3309

Grape varieties: Merlot, 50%, Cabernet Sauvignon, 45%, Petit Verdot, 5%

Average age of vines : 25 years Pruning method : double guyot

Leaf removal : manual on one or both sides according to the vintage

Green harvesting : by hand Yield : 3,500 – 4,000 litres per hectare

Vathouse : Six 6,000-litre temperature-controlled wood vats, One 3,000-litre temperature-controlled wood vat, Three 6,000-litre temperature-controlled stainless steel vats

Handling the harvest: manual harvesting using trays, vibrating sorting table, double screening by hand, the fruit is gravity fed into the vats

Wine making: long pre-fermentation maceration at 8°C, cap punching, vatting for 28-35 days, vertical press.

Barrel cellar : The whole harvest is kept in French oak barrels: 80% new, 20% one year-old

Ageing : malolactic fermentation in barrels, the lees are stirred up, aged for 18 months

Production: 48,000 bottles.



*“The more you know about wine, the more you’ll want to know about us.”*

[www.ahdvintners.com](http://www.ahdvintners.com); (586) 552-1414