



Château Broustet

Barsac – Sauternes AOC

Grand Cru Classé en 1855



Place of the estate - Barsac

Average production - 20 000 bottles

Area of the vineyard - 17.30 hectares



Soil - Clay and limestone

Grape varieties - 80 % Semillon, 15% Sauvignon Blanc, 5% Muscadelle

Average age of the vines - 25 years



Vinification - Temperature-controlled stainless-steel vats

Ageing - 2 years including 18 months in oak barrels.



Tasting notes

The magical alchemy of the 'noble rot' gives Château Broustet its brilliant golden color and intense bouquet of white flowers, lemon, peach and apricot aromas. The fine balance between the smooth, sweet sensation and the touch of acid freshness makes for a remarkably long flavour on the palate, and hints at an excellent potential for ageing.



Matching with food

Château Broustet boasts a deep, radiant gold color and an intense bouquet of pear, white flower, lemon, acacia honey, peach and apricot flavours. On the palate the flavour is wonderfully smooth yet fresh and full of life.

To be tasted between 14° and 16°C.



Cellaring potential

To be enjoyed now, or kept for 15 to 20 years.

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