



Château BRÉJOU

BORDEAUX

NOTHING SHORT OF THE IMPRESSIONISTS



A family-owned estate for 4 generations

On the outskirts of the Gironde and Dordogne regions, Château Bréjou nestles in the hills of the village of Saint-André-et-Appelles. Since 1951, the history of the estate has been inextricably linked to the Sottana family, as the great-grandparents sought exile in the region to escape Mussolini's dictatorship. Here they bought their first hectare of vines and relied also on cereal crops to provide for the family. But it wasn't until the 4th generation that the Château finally started to reveal its true potential. The two brothers, Ludovic and Fabrice, on the sensible advice of their father Antoine, formed a colourful trio lacking in neither character, nor ambition. Where there was shyness, it was tempered by exuberance

creating the perfectly balanced partnership and stimulating the interest and curiosity of those around.

A hillside vineyard provides a privileged location

The time was ripe to realise the full quality potential of this stunning clay-limestone terroir, with its remarkable exposure on the south-facing slopes of the right bank of the Dordogne. And with Mother Nature on their side, the vines flourished in this sun-trap, lulled by warm winds blowing from the river. In 2006, Ludovic, Fabrice and their father embarked upon an ambitious remodelling programme on the estate. The vineyard was significantly redeveloped, in just a decade taking the vines from 16 ha to its present total of 63.5 ha - of which 52 ha was planted with red grapes, and 11.5 ha white.

Meticulous attention to detail results in fine Bordeaux wine for cellaring

A vast replanting programme was launched, focusing notably on increasing the ratio of Cabernet Sauvignon to boost the intensity and structure of the wines and improve cellaring potential. Introducing systematic good canopy management has required around 20 seasonal workers during the summer months to carry out debudding, lateral shoot removal, green harvesting depending on the vigour of the vine, and manual leaf-plucking. Not a single detail was overlooked to elect quality over yields; even planting densities at 5,000 vines per hectare outshone the norms of the appellation. Winery facilities were also reassessed, introducing thermo-regulation in 2011, while the number of barriques increased from 95 to 420. All the conditions were finally in place to produce a Bordeaux wine for keeping, crafted to the same standards as the most prestigious wines.

Château Bréjou is the remarkable result of a decade of hard work to scale the dizzy heights of the Bordeaux appellation. And to compete with the true elite, the Sottana family realise that every detail counts and their quest for excellence had only just begun.





Château BRÉJOU

BORDEAUX

OWNER:

4 generations of the Sottana family.

KEY DATES:

1951: the first plot of vines was bought by the great grandparents Sottana-Miro, Italian exiles of the Mussolini dictatorship. **1967:** Antoine Sottana took over the estate, and initiated the first steps towards expansion, increasing the estate from 5 to 12 ha. **2006:** the 2 sons, Ludovic and Fabrice, joined their father. With the 4th generation at the helm, the estate showed significant signs of change and in just a decade grew from 16 to 63.5 ha.

LOCATION:

On the outskirts of the Dordogne and of the Sainte-Foy Bordeaux appellation. The locality of Bréjou, in the district of Saint-André-et-Appelles in the hills on the right bank of the river Dordogne.

SOIL PROFILE:

Planted on south-facing slopes. Clay-limestone, with deeper layers of limestone at the foot of the slopes. Several clay-gravel plots planted on the plateau (approx. 7 ha).

AREA UNDER VINE:

52 ha red - 11.5 ha white.

PLANTING DENSITY:

5,000 vines/ha.

GRAPE VARIETIES:

- 60% Merlot,
- 23% Cabernet Sauvignon,
- 17% Cabernet Franc.

AVERAGE AGE OF THE VINEYARD:

17 years.

HARVESTING:

By machine with integrated destemmer-separator.

VITICULTURAL REGIME:

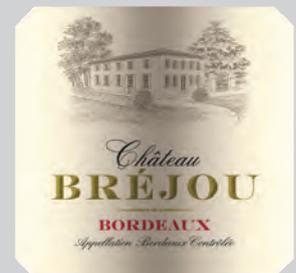
High canopy surface.
Guyot simple pruning system.
Grass planting every other row.
Various canopy management techniques requiring 16-17 seasonal workers in summer, including budrubbing, lateral shoot removal 2x, tying up the vine 3x by hand and leaf-plucking, also by hand, green harvesting ...

VINIFICATION:

Is carried out on the estate, overseen by winemaker Christophe Ollivier.
Cement tanks, but also stainless steel and some fibreglass, and underground vats.
Thermoregulation was introduced in 2011.
Thermovinification depending on the ripeness of the vintage.

AGEING:

Several months in oak barrels.



«A "GASTRONOMIC"
BORDEAUX WINE»

"Château Bréjou displays an attractive, intense, red colour with spicy, toasted aromas that blend harmoniously with the fruit. On the palate, the fruit aligns well with the oak-aged character, so typical of the stunning clay-limestone terroirs exposed on the slopes of Sainte-Foy Bordeaux. This is a powerful, well-structured wine, made for the long haul."

*Thomas Drouineau,
winemaker, Maison Delor*

