



## CHATEAU BREHAT 2020 AOP Côtes de Castillon

Béatrice & Jérôme de Monteil  
Owners



### — Background —

Château Bréhat is a wine from Château Haut-Rocher, Saint-Emilion Grand Cru. The Château has been operated by the same family since the 18th century with the name "Rocher" coming from the alliance between the ancestors of the Monteil family and the Rocher family. Jérôme and Béatrice de Monteil took over the reins in January 2010 and do their utmost to produce high quality wines from the best terroirs of the St Emilion and Castillon Côtes de Bordeaux appellations. To do this, they are assisted by four employees and work in close collaboration with the viticultural adviser Hervé Briane and the oenologist Thomas Duclos, advisor to several 1er Grand Cru Classé of St Emilion, intervenes throughout the year in order to follow the evolution of the wines of the property and to guide technically the vinification, the breeding, and the blending.

### — Viticulture —

- 70% Merlot, 15% Cabernet Franc, 15% Cabernet Sauvignon.
- 5 hectares of vineyards are planted in Côtes de Castillon.
- The soil of the vines is clay-loamy in nature with a south/south exposure on the hillside. The Côtes de Castillon benefits from clay-silty soil.

The estate has been committed to an environmental approach since 2019. It is currently in the second year of Conversion to Organic Agriculture, and was certified in 2020 in High Environmental Value Level 3.

### — Winemaking —

- Grapes harvested at full maturity and destemmed.
- Vinification in temperature controlled small stainless steel tanks.
- Daily pumping overs to ensure optimal extraction of color, aromas and tannins.
- Aged 15 months in 50% new barrels and 50% 1 year old barrels.



**90 Points.** Offering gorgeous limestone character in its blackraspberry, flowers, spice, and chalky mineral-like aromatics, the 2020 Château Bréhat is medium-bodied, has a silky, elegant mouthfeel, and a great finish. Mostly Malbec (there's 15% each of Cabernet Sauvignon and Cabernet Franc), it's going to evolve for a solid decade if well stored.

