



Château Orme brun

Vineyard

Originating from a family property acquired in the 19th century by the Brun family, the castle was taken over by a group of friends in 2013 under the leadership of Jean Pierre Beltoise, a former great car racer. Lionel Gallais is in charge, with the advice of oenologist Paul Junet,

Located in the commune of Saint-Sulpice de Faleyrens, the vineyard is planted on soil of ancient sand crossed by veins of gravel in the subsoil, to the south of the limestone plateau of Saint-Emilion. The vines, aged 35 years on average, are cultivated sustainably, by plowing and grassing, but without any use of herbicides.

Winemaking

Tasting

Deep ruby color. Intense nose of ripe fruit, black and ripe cherry, with very fine woody notes, a hint of truffle. On the palate the attack is powerful, the texture is dense and juicy, with well-coated tannins. 92/100 James Suckling.

FEATURES

Grape variety: 60% Merlot, 40% Cabernet Sauvignon

Taste and flavor: Powerful and robust

Alcohol content: 14°

Allergen: Sulphites

Service advice

Serve at room temperature, between 16 and 18°C maximum, with grilled or roasted red meats, a rib of beef, a leg of lamb, a duck breast, or even fish in brown sauce, such as lamprey à la Bordeaux.

L'abus d'alcool est dangereux pour la santé. A consommer avec modération. La consommation de boissons alcoolisées pendant la grossesse, même en faible quantité, peut avoir des conséquences graves sur la santé de l'enfant.