



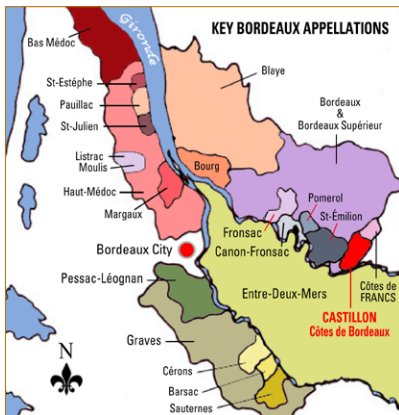
Château LA BRANDE

CASTILLON
CÔTES DE BORDEAUX



Jean-Guy and Anne-Marie Todeschini, owners of St-Émilion Grand Cru **Château Mangot**, created **Château La Brande** from the 25-hectare vineyard surrounding their home where they grow Merlot, Cabernet Sauvignon and Cabernet Franc. These clay and limestone-rich Castillon soils are ideally suited to Merlot, and the results are soft, supple, palate-flattering wines that make only feeble demands on the cellar; more gravelly sites prefer Cabernet suitors that bring structure to blends along with higher tannin levels requiring commensurate cellation.

The Todeschinis are attentive vinegrowers tirelessly matching the specific geochemistries of their soils to Bordeaux vine varieties, doing everything possible to produce a Château La Brande each year that is considerably more auspicious on the palate than the label appellation suggests.



It is not uncommon for St-Émilion producers to also bottle Côtes de Bordeaux wines from Castillon at Bordeaux' eastern edge. Including Castillon, Cadillac, Blaye, and Francs, the Côtes de Bordeaux appellation was created in 2009 to bring together a number of côtes of Bordeaux under a single banner to improve marketability and simplify the overall Bordelais appellation structure. Individually, these appellations were struggling to combat the increasing popularity of Bordeaux-style wines from emerging wine regions, particularly those of the New World.

All Castillon-Côtes de Bordeaux wines are red and predominantly composed of Merlot with Cabernet Sauvignon and Cabernet Franc. Malbec, Petit Verdot, and even Carménère are permitted, but play only minor supporting roles. Merlot is the main thing here, creating fine reds with pronounced Bordeaux character yet early approachability.

CHÂTEAU La BRANDE *Castillon-Côtes de Bordeaux*

*On the 2012: Deeply-colored; soft and warm with a rich and generous nose; supple palate with touches of red fruit; fine structure and balance; **wonderful, substantial red Bordeaux punching above its weight.***

Vinified in cuves of stainless steel and concrete for 18-21 months, Château La Brande is predominantly Merlot (85%), with smaller amounts of Cabernets Franc (10%) and Sauvignon (5%) contributing to the structure, fruit complexity, and depth. The estate shrewdly invokes barrique aging only insofar as oak can subtly enhance the wine without compromising natural integrity, here considered the intersection of fruit and terroir under the mantle of a single unique vintage.

Antonio Galloni, *Vinous* on the 2012: *"The 2012 La Brande is terrific. Plump, forward and juicy, the 2012 offers tons of density to match its overt personality. Crème de cassis, blueberry jam, sweet spices and licorice add nuance. Drink this fleshy, generous Merlot-based Côtes de Castillon over the next 5-7 years."* [89 Points](#)

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