

CHÂTEAU BRUNI

Bordeaux Supérieur

RED WINE

UG Bordeaux brings together two cooperatives, Sauveterre Blasimon Espiet Cellar and Saint-Pey Génissac Wine growers, in a voluntary approach for a responsible and sustainable viticulture.

The cooperative system covers the entire production chain, allowing **full traceability** of our wines, by identifying perfectly all production stages, from the plot to the wine making.

Origin

Château Bruni belongs to Bruno Cazautets. His Grandfather was one of the founders of Sauveterre Cellar and Bruno is the 5th generation operating the domain. The vineyard is now 163 acres and Cazautets family operates following 'integrated agriculture' principles.

Grape varieties

Blend: Merlot, Cabernet Sauvignon

Vinification

Traditional maceration (21 days) allows to reveal all the fruity and tannic potential in the grapes which have been picked at an optimum ripeness.

The wine has been aged for at least one year in our cellars in oak barrels.

Tasting notes

Château Bruni's robe is dark red, almost black. Bouquet offers red fruits aromas. Palate is powerful, fleshy and soft at the same time, leaving a lingering flavor. Tannins are supple and leaves a lingering smooth sensation. A superb potential.

Pairing food and wine

Chateau Bruni goes well with red meat, game and cheese.

Recommended temperature to be served: 17 °C (62,6°F). Aerate 4 hours in a carafe for an optimal expression.



**Concours Agricole
Paris 2017**
2016 vintage



**Concours des vins
Bordeaux 2016**
2014 vintage



**Concours des vins
Bordeaux 2015**
2013 vintage

Please note that the awards are deserved by batch of wine. That is to say, for a same vintage, some batch could be awarded and some do not. Should you wish to ordered an awarded wine, you would be pleased to precise it to us.