



WINEMAKER

Yves Glotin

FARMING

Sustainable

VARIETALS

Cabernet Sauvignon, Merlot, Petit Verdot

ABV

13.5%

AVAILABLE SIZES (L)

0.750



Chateau Brondeau du Tertre

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FRANCE, GIRONDE, BORDEAUX SUPERIEUR



RED

WINERY OVERVIEW

Brondeau du Tertre is owned by the Glotin family, who started in Bordeaux with Chateau Goudichaud in 1930. The Chateau Goudichaud mansion sits on a 297-acre estate and was architected in 1780 by Gabriel, a pupil of Victor Louis, architect of the Grand Théâtre de Bordeaux. It was built by Mr. de Melet, a member of the Guyenne parliament and was used for decades as the summer residence for archbishops of Bordeaux. In 1930, the Glotin family acquired the estate, and Henriette Glotin managed it for 40 years. She was one of the first female winemakers in Bordeaux. The winery was passed down to next generation Paul and then to third generation Yves, who currently manages the winery.

In 2015, Yves acquired estates Chateau Brondeau du Tertre and Chateau Fage. The esteemed Chateau Brondeau du Tertre estate has been producing wine since the 19th century and covers 111 acres of vineyards, forests and grasslands overlooking the Souloire valley. It is located in the Graves de Vayres appellation, one of the oldest and smallest of Bordeaux with only 1,729 acres.

Chateau Fage is also within the Graves de Vayres appellation, on the banks of the Dordogne River, and is too known for high quality wines.

Upon purchasing these properties with additional vineyard parcels, Yves and his team aerated and de-compacted the soils, replanted some parcels and are now farming sustainably under the HV3 Certified Sustainable certification. The cellar now has new vats and more efficient harvesting machinery, and the family has expanded their range of wines.

The winery will open a 4-star hotel and restaurant in 2021 called Chateau Fage.

Instagram: [@chateaugoudichaud](#) and [@chateaufage](#)

VINEYARD

The Château Brondeau du Tertre estate is situated on the banks of the Dordogne in the Graves de Vayres appellation, facing the prestigious appellations of Saint-Emilion, Pomerol and Fronsac. Recently acquired by the Glotin family, the estate is one the referent chateau of the appellation, recognized for the quality of its wines.

TERROIR

Sandy gravel and sandy clay

VITICULTURE

30-year-old double guyot trained vines are mechanically harvested.

VINIFICATION

Grapes are destemmed and then cold soaked for 48 hours. Tanks are heated to begin fermentation. The extraction process takes approximately one week, adjusted according to taste. Warm maceration follows for 10 – 15 days. Free range and press wine are separated. Malolactic fermentation is achieved with co-inoculation with lactic bacteria at 68 degrees Fahrenheit. Each fermentation process takes about 3 months. Fining is done with gelatin and filtering occurs with depth filter sheets made with pure cellulose, diatomaceous and perlites. Total sulfur around 100mg/l.

AGING

8 months in new French oak barrels followed by 2-3 years in bottle.

TASTING NOTES

This smoothly textured wine has ripe black-currant fruits and a polished character. Wood aging has given the fruit tones a heightened elegance that will stand the wine in good stead as it matures. Drink from 2022. - ROGER VOSS, Wine Enthusiast, 2018 vintage

