

Château La Briasse, Pécharmant 2020



Ref: 00156/FR



About the producer

Pécharmant is a little-known appellation within the Bergerac region locally known as “the little Pomerol of the South West”. This in part is due to the iron-rich clay soils found here, which produce some of the most notable wines in Bergerac. The terroir of Château La Briasse has a singularity. Located in the old bed of the Dordogne, there is an atypical concentration of pebbles. These pebbles capture the heat during the day and release it at night promoting full maturity.

Wine growing / wine making

Chateau La Briasse is produced by Nicolas Altermat, who has owned the property since 2005, from 37% Merlot, 29% Cabernet Franc, 17% Cabernet Sauvignon and 17% Malbec. Aged in oak barrels.

Tasting notes

Crimson red colour. Nose of ripe red fruits and light vanilla. On the palate, supple with blackcurrant and blackberries. A slightly liquorice finish.

Food pairing

Duck and game terrine, rib of beef, roast lamb with rosemary, roast duck, confit duck, lamb tagine, comté cheese.

Technical details

Varieties:
37% Merlot
29% Cabernet Franc
17% Cabernet Sauvignon
17% Malbec
Closure: Diam
ABV: 14%
Colour: Red

Style: Still
Case size: 6 bottles
Oak Ageing: Yes