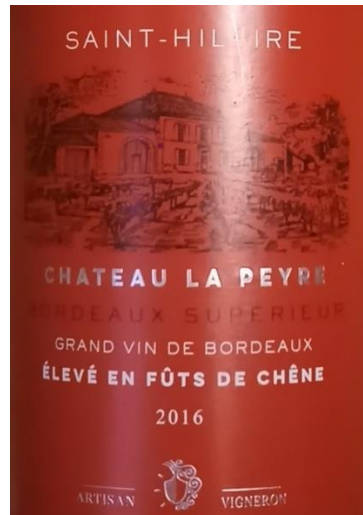




CHATEAU LA PEYRE
ARTISAN VIGNERON



Bordeaux Supérieur

Location : Saint Hilaire du bois 33540, located in Entre-Deux Mers area, 30kms South of St Emilion

Appellation: Bordeaux Supérieur AOC

Surface of the vineyard: 4 ha

Age the Vineyard: 40 to 50 years old (the oldest vineyard of the Chateau)

Production: 20,000 bottles

Type of Soil: Argilo-calcareous with deep subsoil of clay, rich in limestone

Grape varietal: Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc

Yield: 40 hl/ha – low yield management

Harvest: mechanical

Vinification: fermentation at 28 degrees during 15 days, in soft extraction to reveal fruit frame and color. Maceration post-fermentation of 10 to 15 days at 28 degrees.

Ageing: 9 months on lees in French oak barrel (30% new)

Bottling date: September, 1 year after harvest

Tasting Notes: A fragrant and complex nose of black fruits such as blackcurrant, black cherry, as well as herbs revealed by the high number of grapes composing the wine. Showing power and balance in the mouth it has polished tannins with a touch of wood, offering a nice acidity as well and a lingering finish on spices. It will show all its potential when served between 16 and 18°C and will perfectly match grilled red meats such as beef ribs, rack of lamb, and game.

Ageing potential: A wine to drink within 2 to 10 years. To decant 1 hour before serving