

Château Peybrun



| | |
|--------------------|---|
| VINTAGE | 2011 |
| REGION | Bordeaux |
| APPELLATION | Cadillac |
| VARIETAL | 80% Semillon 10% Sauvignon 10% Muscadelle |
| ALCOHOL | 13% |
| TERROIR | Chalky clay, "terrefort" clay steep south oriented slopes, right bank of the Garonne, facing Sauternes |
| INFO | 15 Ha (37.06 Acres) total vineyard & 8 Ha (19.76 Acres) devoted to Cadillac wines. Hand harvested - Low yields from sorting: 20 HI / Hectare Aging and vinification in thermo-regulated concrete tank Sustainable Agriculture Practices |

About the Estate:

"Peybrun has been in my family for four centuries and has always produced very high quality sweet and red wines. In 1985, my father, who had enlarged and replanted the vineyard, died, so I left the Law and dived into our vats! And that's how my passion began. On these wonderful steep hills," quotes Catherine de LOZE, owner and wine grower. To be precise, family archives dating back to 1543 have been found in the house!

We have had a close collaboration with Catherine de LOZE for over 15 years, distributing her famous Cadillac wine. We are very close and do blend together the Red Château PEYBRUN Cadillac Cites de Bordeaux but as far as Cadillac Sweet wine is concerned... it is her pure art and a real generations, centuries old signature!

Hand harvesting with berries by berries sortings "tries selectives" (2 to 3 times / plot), to wait and reach the perfect "pourriture noble" Botrytis concentration and expression. Harvesting starts in October with Sauvignon, then Muscadelle and of course, ends with Muscadelle by the end of November. With such an attentive sorting, Chateau PEYBRUN Cadillac yields never exceed 20 HI. / Hect (the Appellation does allow up to 37 HI. Hect), and get the perfect balance on Alcohol degree (13%) and residual sugar (95 to 105 Grs left) to keep - also thanks to ageing in concrete tanks and on purpose - freshness and vivacity.

Tasting Notes:

Soon to come.

Food Pairing:

Baklava drizzled w/ extra honey. Pistachio & apricot Rugelach. - Craig Heffley, NC

Press Review:

Soon to come.