

## Château Peybrun



VINTAGE	2012
REGION	Bordeaux
APPELLATION	Cadillac Côtes de Bordeaux
VARIETAL	75% Merlot 21% Cabernet Sauvignon 4% Cabernet Franc (0.25 acres single plot)
ALCOHOL	13%
TERROIR	Chalky clay, "terrefort" clay steep south oriented slopes
INFO	15 Ha (37.06 Acres) total vineyard & 5 Ha (12.35 Acres) devoted to Cadillac Côtes de Bordeaux within 25 plots.  Aging in thermo-regulated concrete tank  3rd Vintage, 1 single blend & 500cs bottling  <b>Sustainable Agriculture Practices</b>

### 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 steeps 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. For the Château PEYBRUN Cadillac Côtes de Bordeaux, we select together a limited volume made from a single 5 hectares plot planted on south and south-west exposed slopes on limestone and chalky-clayey soils, nestled between the sweet wines Cadillac and Loupiac Appellations. We meet each other few times a year to decide and finalize the final blending of this exclusive wine.

A tasting note from Craig HEEFLEY - Wine Authorities NC—is a perfect description of PEYBRUN main & constant notes and qualities: "Ripe black fruit, savory earth, mineral, and the silky tannins of a powerful, young, and impeccably balanced Merlot-driven wine."

### Tasting Notes:

The perfect, noble & tasty unoaked Red Bordeaux! Very mellow nose with prunes, ripe berries & gingerbread notes. Terroir and tasty palate with balance and volume, dark fruits & soft peppery, spicy final.

### Food Pairing:

Grilled sirloin with bordelaise sauce, shallots, and boiled baby potatoes. A classic beef brisket sandwich on hearty toasted bread with rustic home-style fries. - Craig Heffley, NC

### Press Review:

« The lightly mulled plum and blackberry fruit is lined with a light cedar note... » - JM, Wine Spectator, Web Only 2013