

Château Peybrun



VINTAGE	2016
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. Hand harvested from Oct 15 to 30th 2016. Low yields from sorting: 19HI / Ha Aging and vinification in thermo-regulated concrete tanks Residual Sugar: 115g / L

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 closed 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 115 Grs left) to keep - also thanks to ageing in concrete tanks and on purpose - freshness and vivacity. 750cs produced for the 2016 Vint.

Tasting Notes:

"In the de Loze family probably since the 16th century, this estate has an ideal south-facing exposure for producing ripe, sweet wines. This bottling has density and attractively honeyed, yellow-fruit flavors. It will likely be ready from 2023." Roger Voss **91 Pts "Editors' Choice"** Wine Enthusiast Feb. 2022

Food Pairing: Rich fish, sweet desserts. Baklava drizzled with honey. Pistachio & apricot Rugelach - C. Heffley

Press Review:

2015 Vint. "This hillside estate opposite Sauternes has been in the family for four centuries; Catherine de Loze revived it in the 1980's. This wine is beautifully balanced between ripe, honeyed flavors & a fresher, crisper texture. Its spicy, apricot-jelly flavors & dry core are just coming together." Roger Voss 92 Pts - Wine Enthusiast