

Château Haut-La Péreyre



VINTAGE	2022
REGION	Bordeaux
APPELLATION	Entre-Deux-Mers Haut-Benauge
VARIETAL	75% Sauvignon Blanc 15% Semillon 10% Sauvignon Gris
ALCOHOL	12.5 %
TERROIR	Limestone-clay
INFO	50 Ha (120.5 Acres) total vineyard. 5.7 Ha (14.06 Acres) devoted Entre-Deux-Mers Haut-Benauge within 3 plots Most of the Semillon vines are over 50 years old. Low Sauvignon yields Vinification & aging in stainless steel tanks on lies till bottling Fined / Filtered Sustainable Agriculture Practices- HEV 3 farm certified having High Environmental Value.

About the Estate:

Château HAUT-LA-PÉREYRE - family estate for 6 generations now run by the young son, Olivier CAILLEUX - is located in Escoussans within the Entre-deux-Mers area and more precisely, in the heart of the small, distinctive and expressive Haut-Benauge appellation. Haut-Benauge refers to the coveted over 100 meters high ground inland from the historic river town of Cadillac, which looks across the Garonne to the appellation of Graves. This hill country's southern-facing slopes and good drainage make for prime vineyard land and is why the sector was granted its own appellation in 1955.

We discovered and began to work with Château HAUT-LA-PÉREYRE in 1992, dealing first with the father until the young son Olivier fully took over the culture and vinification of the estate, 20 years ago. Olivier CAILLEUX slowly but surely developed the full expression of his terroir with new plantations to better adapt the grapes to his soil and exposures (both Sauvignon grapes being planted on more clayey terroir and close to a small river to bring cooler temperature at the proper time and optimize fruitiness). Olivier CAILLEUX introduced Sustainable Agriculture Practices as soon as he arrived now being HVE 3 certified and also having & developing Organic conversion in some plots.

More to come

Tasting Notes:

Fresh, crisp, citrusy, fruity, bright and very aromatic nose on apples and pear, with anise notes and just a delicate Sauvignon boxwood hint and stone fruits. Really distinctive Semillon & Sauvignon harmony. As attractive, bright and citrusy palate, keeping the pear notes and zesty length.

Food Pairing:

Anything green or coming from the sea. Maybe the best of both; Salad Niçoise w/ rare tuna

Press Review:

"The 2022 Ch. Haut-la Péreyre is solid, with a bright, lemon, lime and grassy herb-driven bouquet as well as medium-bodied richness and depth on the palate, with juicy-acidity. It's perfect for enjoying over the coming couple of years."
Jeb Dunnuck

2018 Vint. "Well done & undeniably delicious." *Jeb Dunnuck*

"Fragrant & fruity... vibrant fruitiness" *Roger Voss - Wine Enthusiast*