

## Château Haut-La Péreyre



<b>VINTAGE</b>	<b>2023</b>
<b>REGION</b>	<b>Bordeaux</b>
<b>APPELLATION</b>	<b>Entre-Deux-Mers Haut-Benauge</b>
<b>VARIETAL</b>	60% Sauvignon Blanc 30% Semillon 10% Sauvignon Gris
<b>ALCOHOL</b>	12.5 %
<b>TERROIR</b>	Limestone-clay
<b>INFO</b>	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  <b>Sustainable Agriculture Practices- HEV 3 farm certified having High Environmental Value.</b>

### 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.

### Tasting Notes:

Fresh, citrusy, fruity and very aromatic nose on exotic fruits, anise, white flowers (acacia), then pear & apricot notes, and just a dedicate Sauvignon boxwood hint and stone fruits. Top acidity, all crisp and balanced with semillon middle palate, bringing super harmony with Sauvignon, "appearing" again with crisp & fresh length, ending on flowers and tangerine.

### Food Pairing:

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

### Press Review:

"The 2023 Ch. Haut-la Pereyre 2023 is classic stuff, offering juicy citrus & subtle grapefruit notes in a medium-bodied, round, delicious style. It's balanced, has bright acidity, a kiss of honeysuckle, & a clean finish. It's impeccably made." **Jeb Dunnuck** 08/2024

2022 Vint. "Solid, with a bright, lemon, lime & grassy herb-driven bouquet... juicy acidity" *Jeb Dunnuck*

2020 Vint, "Lots of ripe grapefruit, & sappy herbs & floral notes emerge... It's a well-made, delicious drink" *Jeb Dunnuck*