



CHATEAU GRAND PEYROU

Exclusive label design

Appellation: Saint-Emilion Grand Cru

Soil: Clayey – calcareous, lower part of hillsides

Surface: 2 hectares

Density: 5 600 plants / hectare

Age of vines: 40 years old on the average

Varietals: Merlot 80%

Cabernet Franc 15%

Cabernet Sauvignon 5%

Vinification: traditional in steel tanks with a cold pre-fermented maceration

Aging: 18 to 20 months in barrels (60% new oak)

Dégustation

The nose is already open with expressive notes of aniseed, cinnamon and blackcurrant. The palate shows good structure, concentration and vivacity with a remarkably aromatic and long-lasting finish. Good aging potential.

Serving conditions: Room temperature (18°)

Pairings: Poultry, cooked in a sauce meat, cheese.

Origin

This estate has been owned by 3 generations of the same family. The whole vineyard represents 20 hectares. The various types of soil give the opportunity to create different cuvées.

Working in the family circle allows a tight collaboration between technical part, managed by the son, and trading part, driven by the father.

Rigorous work and terroir's expression as first requirement are their keys to success.

