



# CHATEAU PEYRONAT

## Organic wine

**Appellation :** Blaye – Côtes de Bordeaux

**Soil :** clayey – calcareous soils

**Varietals :** Merlot 90% - Cabernet Sauvignon 10%

**Surface :** 14 ha driven with the most care possible towards environment in a "full nature spirit"

**Harvest :** All the grapes are hand-picked with 20 pickers, with an additional manual sorting.

**Ageing :** in stainless steel tanks

**Vineyard :** The soil is ploughed, enriched, no chemical weeding, no use of insecticide, and this way, during winter you can find the delicate wild corn salad, the "baragane", a kind of vine leak with powerful taste and sugar. To grow properly, they need a soft soil, in depth. Ideally a plough would be done just before the picking.

## Tasting

A very expressive nose of red fruit (cherry) and a hint of caramel is followed by an extremely supple and round taste. The finish is perfect: clean, lively and refreshing on a base of fruit and savory flavors.

## Origin

Small sized property, the owner is « heart-taken » by his region, the Gironde river, and the natural resources it offers. So much, that one can feel it in his wines, full of truth, authenticity, and simplicity.

**Serving condition :** Room temperature (18°)

**Pairings :** red meat and cheese, delicatessen and pizza

