



## CHATEAU LA PEYRE

Exclusive label design

**Appellation :** Saint-Estèphe

**Soil :** clayey - gravelly

**Varietals :** Cabernet Sauvignon 50% - Merlot 50%

**Surface :** 1,5 hectares

**Density :** 8 800 plants per hectare

**Age of vines :** 30 years old

**Yield :** 40 hectoliters / ha on average (controlled with green harvest)

**Harvest :** Hand picked, followed by selective sorting

**Vinification :** traditional in stainless steel tanks with temperature control, long maceration

**Ageing :** 15 months in barrels (40% new)

### Tasting

The wine has a fruity and spicy nose, displaying a full-bodied but delicate structure. Opening the bottle ½ hour before consuming will express the most of it.

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

**Pairings:** Red meats and cheese.



### Origin

This family run estate located in the south-west part of Saint-Estèphe appellation, was formerly a resting place of Saint-Jacques de Compostelle's pilgrims. If there is nothing physically remaining from this hospital, the name was kept. It has been into Saint Jean de Jérusalem knights's hands (the Malta order nowadays) and it was a single and independent territory. This hospital also had a chapel that had existed till the 18<sup>th</sup> century. Today a hamlet and this vineyard are the only witnesses of the high activity of this place in which the vine culture was done to feed the religious office and relief the pilgrims. Today and since 1997, Dany and Remi Rabiller, are the owner. The restored the vineyard leaving the contract with the cooperative cellar. There is just a hectare and a half left, 10 000 bottles, the other surface had been sold by the former owners to the prestigious Châteaux Lafon Rochet and Cos d'Estournel...