



CHÂTEAU PEYCHAUD

GRAND VIN DE BORDEAUX

Château PEYCHAUD, a **family vineyard since 1630**, is an estate of 30ha of classified park and 28ha of vines located on the right bank of the Garonne River, in front of the Medoc.

Slanie and Elisabeth, daughters of **Jacques de Pontac**, the owner and descendant of the founder of the domain, the Marquis de Fayet, consellour at the Bordeaux Parliament, produce with passion and engagement a **range of Red and Rosé expressive Bordeaux wines**.

Grape Varieties of the vineyard: 50% Merlot, 45% Cabernet Sauvignon, 5% Cabernet Franc.

Château PEYCHAUD 2011

« Structure, balance and respect of the fruit »

«Nice ruby red color. Lots of freshness for this vintage 2011, all in delicacy. Red fruits nose; the attack is supple, tannins well present and will be coated with age; notes of red and black fruits, peppermint and some spices.. Well-balanced and delicate»

Character:

Subtile **blending of the 3 grape varieties** of our domain, unoaked, this Cuvée of château PEYCHAUD is an **authentic, fruity** Bordeaux wine, real **reflect of our 'terroir'**, with a constant wish: **looking for balance**.

We made the choice of a large proportion of Cabernet Sauvignon in the blending, that gives a **nice tannic structure** and a very **good potential for development**.

Traditional vinification, long maturing in vat, 18 months minimum, in order to give time to aromas and tannins to express, to unify.

Food and Wine matching:

Ideal in all seasons due to its nice freshness and balance; it is friend of every day food: roasted poultry, red meat, cheese and fruity desserts... **The Bordeaux wine of small and great occasions!**

Appellation :	Bordeaux Supérieur
Grape varieties :	50% Merlot, 45% Cabernet Sauvignon, 5% Cabernet Franc
Fermentation :	In stainlesssteel vat. Separation of each parcel
Maturing :	18 months in vat
Potential for development :	3 to 10 years
Alcohol :	13 % vol.
Available size :	bottles of 75 cl and magnums 150 cl



Bronze Medal at the Los Angeles International Wine & Spirit Competition 2015

