



CHÂTEAU LA PEYRUCHE

www.chateau-lapeyruche.com

BORDEAUX BLANC

2018



VINTAGE

The 2018 spring was capricious, between rainy episodes and hail risks. But a beautiful summer and especially a beautiful late season allowed to harvest healthy grapes at full maturity, giving this 2018 vintage an exceptional quality.

SOILS

Château La Peyruche is located on beautiful hills overlooking the Garonne. This wine comes from an assemblage of plots with gravelly red and clay-limestone soils.

GRAPE VARIETIES

This white wine is made from a blend of Sauvignon Blanc 90% and Sémillon 10%.

VINIFICATION

The grapes are harvested at maturity then pressed. The obtained juice is decanted and fermented at low temperature. This wine is partially vinified in barrels and aged on lees.

TASTING

On the nose, we can discover floral notes and white-fleshed fruits. A touch of vanilla and spicy notes enrich a complex aromatic bouquet.

FOOD AND WINE AGREEMENTS

To drink fresh, between 10 and 12 °C. It goes perfectly with your poultries and yours plates of cheese.

THEY ARE TALKING ABOUT IT

Decanter 2019 : *"What a lovely expression of bright Sauvignon Blanc that thoroughly charms you. The palate shows subtle opulence and a certain depth. Partial aging in oak lends a touch of toast that is so well integrated"*

CHÂTEAU
LA PEYRUCHE

CÔTES DE BORDEAUX – CADILLAC

SCEA DES VIGNOBLES PEROY Château La Peyruche – 4, La Peyruche – 33550 Langoiran

05 56 67 36 01 / 06 60 40 63 67 - contact@chateau-lapeyruche.com

www.chateau-lapeyruche.com