



CHÂTEAU LA PEYRUCHE

www.chateau-lapeyruche.com

CADILLAC

2018



VINTAGE

With historic spring frosts, this vintage did not really begin as we wanted. 2017 will not be the most abundant vintage of the decade ! On the other hand, beautiful summer and autumn gave us fruity and elegant wines ...

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 sweet white wine is made from Sémillon grape variety.

VINIFICATION

Manual harvesting by successive sorting.
The grapes are selected and sorted according to the presence of noble rot. Traditional vinification of sweet white wines.

TASTING

Intense gold color.
The nose is complex, we perceive notes of acacia, honey and honeysuckle. The palate is creamy and persistent.

FOOD AND WINE AGREEMENTS

To drink fresh, between 10 and 12 °C.
As an aperitif, with foie gras or blue cheeses.

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CÔTES DE BORDEAUX – CADILLAC

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

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