



# CHÂTEAU LA PEYRUCHE

[www.chateau-lapeyruche.com](http://www.chateau-lapeyruche.com)

## COTES DE BORDEAUX

### FÛTS DE CHÊNE 2016



#### VINTAGE

Despite a capricious weather, this 2016 vintage is a model of balance. Our wines are of a rare concentration while remaining lively and fruity.

#### 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 red wine is made from a blend of 75% Merlot and 25% Cabernet Sauvignon.

#### VINIFICATION

The grapes are harvested at optimum maturity. After vatting, the fermentations are started. The maceration phase lasts about three weeks. The wine is then put in barrels. This aging phase in barrels (new, one wine and two wines) lasts from 12 to 14 months.

#### TASTING

This wine comes from a selection of our most beautiful parcels. On the nose, red fruits and spices compose a complex aromatic bouquet.

The palate is fresh and powerful with a nice finish.

#### FOOD AND WINE AGREEMENTS

Serve at room temperature 16-18 ° C.

This wine will ideally accompany your red meats and cheese plates.

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CÔTES DE BORDEAUX – CADILLAC

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

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