

100

CHÂTEAU
PEYROS
MADIRAN
2019

HISTORY

- ❖ The property was built in the XVIIIth century, and Jean Jacques Lesgourgues took over it in 1999.
- ❖ « *Peyros* » means a stony place in Gascony language, which is representative of the terroir
- ❖ The vineyard got the Terra Vitis and HVE certification in 2018

VINEYARD

- ❖ Terroir : rolled pebbles and intermediate Graves on a clay-silty soil.
- ❖ Average age of the vines: 50 years old (planted in 1972)
- ❖ Plot selection « the slope of the wood » : 0,45 ha
- ❖ Yield : 19hl/ha
- ❖ Production : 668 bottles

GRAPE VARIETY

- ❖ 100% Tannat

VINIFICATION

- ❖ « *Vinification intégrale* » (barrel fermentation) in two 500-litre barrels (demi-muids)
- ❖ Tonnellerie ALLARY, medium heat
- ❖ Maceration: 3 weeks then run-off into a single 500-liter barrel (demi-muid)
- ❖ Ageing 30 months started in October 2019 and drawn down in June 2022

AGEING POTENTIAL

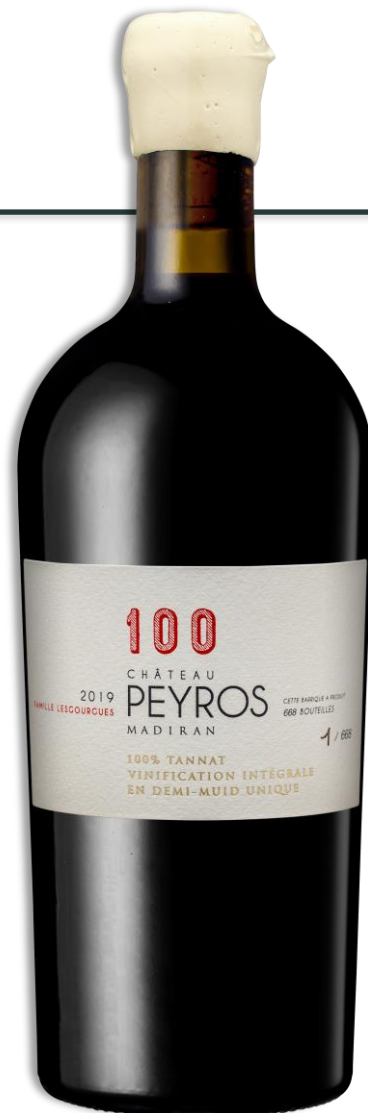
- ❖ From 20 to 25 years

TASTING NOTES

- ❖ Deep and dark ruby-red color.
 - ❖ Powerful nose, black berries, from Tannat grape variety.
- A intense black color. The nose is intense, generous which brings mentholated notes, even of eucalyptus but also of very ripe black fruits. The whole is accompanied by a well-melted woody taste. On the palate, the attack reveals a lot of sweetness and an elegant structure, the finish is long and supple.

GOURMET INSTANT

- ❖ To pair with roasted meat (lamb, beef) or or slightly spicy tartars.
- ❖ A huge definition of terroir, which allows to give a freshness.



Available in boxes of 4 bottles of 75cl.