

CHATEAU DU PAYRE



Wine: Château du Payre
Vintage: 2017
AOC: Bordeaux Blanc Sec (Dry White Wine)

IDENTITY

Area Rions and Cardan
Size < 2.50 ha (5 acres)
Grape variety 95% sauvignon blanc, 5% sauvignon gris
Soil Clay and sandy soils
Quantity 6000 bottles
Vinification Cold maceration prior to pressing, cold settling, on lees for several days to extract the flavors.
Analytical Vol 12%
Aged Stainless steel vats for 5 months
Bottled At the Château
Tasting notes Pale gold color, shiny reflections. Heady nose, very floral (primrose, broom) with a peach background. Refreshing on the palate, with an acidity that pleasantly accompanies the fruity feeling. Simple, convivial, greedy, to drink at any time.
Serve Chilled (42.8°F-44.6°F / 6°C-7°C)
Pairing Seafood products, grilled fish, shellfish.



Note : 84/100



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