

CHATEAU DU PAYRE



Wine
AOC

Château du Payre
White Bordeaux Crémant

IDENTITY

Area
Size
Grapes variety
Soil
Quantity
Harvest
Vinification

Rions
0.7 hectares (1.7 acres)
100% Sémillon
Clay and sandy soil
5000 bottles
Manual
Direct pressing, Rigorous follow up of the temperatures. Foam creation in bottles, length of the phase: more than 12 months.

Analytical
Aging
Tasting notes

Vol 11 %
14 months
Light yellow colour, fine bubbles. Pleasant nose, ivy, apple flesh, touch of cooked apple. Lively attack, light mouth with crisp aromas well in the continuity of the nose, copious foam. Balanced set, a crémant to reserve as an aperitif. Well-chilled 39.2°F-42.8°F / 4°C-6°C
Salmon, brunches, strawberries, pastries

Service
Pairing

GILBERT  GAILLARD
INTERNATIONAL CHALLENGE

Note : 83/100



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