

# CHÂTEAU *du* PAYRE



<b>Name</b>	<b>Les Fines du Payre</b>
<b>AOC</b>	<b>Crémant de Bordeaux</b>
<b>Colour</b>	White
<b>Grape variety</b>	100% Sémillon
<b>Area</b>	Rions
<b>Surface</b>	0.7 hectares (1.7 acres)
<b>Soil</b>	Clay and sandy soil
<b>Harvest</b>	Hand-picked
<b>Vinification</b>	Direct pressing, rigorous follow-up of the temperatures. Secondary fermentation lasts for 12 months.
<b>Dosage</b>	10 grams
<b>Ageing</b>	14 months
<b>Bottling</b>	Service provider
<b>Quantity</b>	5000 bottles
<b>Tasting notes</b>	Pleasant nose with fruity and vegetale aromas as ivy, fresh and cooked apple. Dynamic attack on the palate, elegant mouth, the flavours follow the aromas. Creamy mousse. Well-balanced sparkling wine to enjoy as an appetizer.
<b>Service</b>	Well-chilled 39.2°F-42.8°F / 4°C-6°C
<b>Pairing</b>	Oysters, Pan-fried Scallops and Périgord black Truffle, Fruits gratin and Champagne sabayon.
<b>Alcohol Content</b>	Vol 12 %



*Passion au Féminin*  
*depuis 5 générations*

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