

# CHÂTEAU *du* PAYRE



<b>Name</b>	<b>Château du Payre</b>
<b>AOC</b>	<b>Bordeaux</b>
<b>Colour</b>	<b>White</b>
<b>Style</b>	<b>Dry</b>
<b>Vintage</b>	<b>2018</b>
<b>Grape Variety</b>	95% sauvignon blanc, 5% sauvignon gris
<b>Area</b>	Rions and Cardan
<b>Surface</b>	< 2.50 ha (5 acres)
<b>Soil</b>	Clay and sandy soils
<b>Vinification</b>	Cold maceration prior to pressing, cold settling, on lees for several days to extract the flavors.
<b>Ageing</b>	Stainless steel vats for 5 months
<b>Bottling</b>	At the Château
<b>Quantity</b>	6000 bottles
<b>Tasting notes</b>	“Pale yellow green colour. The nose is sharp, delectable, balanced pear pulp, blackcurrant bud and citrus fruit aromas. Fleshy attack, thin texture, fresh evolution, slightly sour. The flavours are similar to the aromas, frank and <i>gourmand</i> .” Inspired from Gilbert and Gaillard notes.
<b>Service</b>	Chilled (42.8°F-44.6°F / 6°C-7°C)
<b>Pairing</b>	Toasts with goat cheese and honey, Mussels “Marinière” or “Roquefort” sauce, Comté cheese, Apricot and thyme cake.
<b>Alcohol content</b>	Vol 12.5%



Médaille d'Or Gilbert et Gaillard (87/100)



*Passion au Féminin*  
*depuis 5 générations*

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