

CHATEAU DU PAYRE



Wine
Vintage
AOC

L'Essentiel du Château du Payre
2011
Cadillac

IDENTITY

Area	Cardan and Rions
Size	< 1 ha (2.5 acres)
Grapes variety	90 % semillon, 10 % muscadelle - late harvest
Soil	Clay, limestone and sandy soil
Quantity	3000 bottles
Harvest	Manual harvesting with successive sorting in the vineyards ; End of the harvest November 7th of 2011.
Vinification	Direct pressing. 6 months fermentation.
Analytical	Vol 13 %, Residual sugars 173 gr
Aging	Stainless steel tanks for 20 months
Service	Chilled 6°C / 42.8°F
Pairing	Fruits with dark chocolate sauce, swiss cheese, old gouda...



Concours Aquitain des vins
de Bordeaux - Gold Medal



Concours Féminalise
- Silver Medal



Coup de coeur

« Beautiful golden yellow color, bright and sparkling. Very expressive nose, elegant and rich with mango, roasted pineapple, lychee, candied apricot, honey. Complex with an opulent palate, with notes of pastry, brioche vanilla, quince. A nice freshness that makes it a divine nectar. Hard not to finish the drink ...»



Coup de cœur – Hachette Guide 2015

A broad and powerful attack sets the tone: the palate is intense, ample, dense but without ever giving in to heaviness, thanks to a liveliness present from beginning to end, which gives it relief, "pep" and length. A modern sweet wine with a superb balance



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