

# CHÂTEAU du PAYRE



<b>Nom</b>	<b>Perle du Payre</b>
<b>Vintage</b>	<b>2015</b>
<b>AOC   AOP</b>	<b>Cadillac Côtes de Bordeaux</b>
<b>Colour</b>	Red
<b>Grape Variety</b>	100 % merlot, 60 years old vines
<b>Area</b>	Rions
<b>Surface</b>	2 ha
<b>Soil</b>	Loamy and chalky soil
<b>Harvesting</b>	Mechanical
<b>Vinification</b>	Vatting during 3 weeks. Rigorous follow-up of the temperature.
<b>Ageing</b>	100% new french oak barrels (14 months)
<b>Bottling</b>	At the Château
<b>Quantity</b>	6 000 bottles
<b>Tasting Notes</b>	Deep garnet colour. Expressive nose of undergrowth notes, blackberry and blackcherry aromas, leather, toasted brioche and vanilla. Smooth tannic structure. Well-balanced texture and freshness. The oak barrel ageing gives complex and delicacy flavours around fruit and pepper notes.
<b>Pairing</b>	Poached eggs and Bordeaux-style sauce, Rib Steak and confit carrot with honey, Dark chocolate fondant and orange marmelade.
<b>Alcohol Content</b>	Vol 13,5%



2015 : Silver Medal of Independent Winemaker Contest



2016 : Golden Award at Lyon Contest



2016 : Golden Award Gilbert et Gaillard



2016 : Golden Award at 70 millions of Tasters



*Passion au Féminin*  
*depuis 5 générations*

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