

# CHÂTEAU du PAYRE



**Nom** L'Ancestrale Du payre  
**Vintage** 2015  
**AOC | AOP** Cadillac Côtes de Bordeaux  
**Colour** Red  
**Grape Variety** 100 % Merlot ( 60 years Old Vines)

**Area** Rions  
**Surface** 0,30 ha  
**Soil** Silty limestone soil  
**Harvesting** Mechanical  
**Vinification** Cold vatting for 3 weeks. Strict monitoring of the temperature.  
**Ageing** 100% of oak barrel during 15 months.  
**Bottling** At the Château  
**Quantity** 920 bottles

**Tasting Notes** Dark ruby colour with garnet tints. Thin and spicy bouquet with oaky notes and sharp torrefaction aromas on a base of jammy red and blackberries. The mouth is juicy and fresh, well-balanced between silky tanins and well-integrated oaky flavours. Beautiful achievement.

**Pairing** Snails ragoût and Bordeaux-style sauce, Hare à la Royale, Venison and Juniper Berry sauce, Dark Chocolate (80%) truffle.

**Service** 17°C / 62.6°F  
**Alcohol Content** 13%



Médaille d'Or Gilbert & Gaillard 93/100



*Passion au Féminin*  
*depuis 5 générations*

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