

CHÂTEAU  
*du*  
PAYRE



**Wine**  
Appellation

**Les Fines du Payre**  
*White Bordeaux Crémant*

### IDENTITY

<b>Area</b>	Rions
<b>Size</b>	0.7 hectares (1.7 acres)
<b>Grapes variety</b>	100% Sémillon
<b>Soil</b>	Clay loam
<b>Quantity</b>	5000 bottles
<b>Harvest</b>	Manual
<b>Vinification</b>	Direct pressing, Rigorous follow up of the temperatures. Foam creation in bottles, length of the phase: more than 12 months.
<b>Percent proof</b>	Vol 12 %
<b>Aging</b>	14 months
<b>Service</b>	Well-chilled 39.2°F-42.8°F / 4°C-6°C
<b>Tasting notes</b>	Light yellow colour, fine bubbles. Pleasant nose, ivy, apple flesh, touch of cooked apple. Lively attack, light mouth with crisp aromas well in the continuity of the nose, copious foam. Balanced set, a crémant to reserve as an aperitif.
<b>Pairing</b>	Aperitif, salmon, fresh cheeses, fruit brochettes, desserts.



Gold Medal – Gilbert & Gaillard – 87/100

**Decanter**

Decanter selection – September 2020  
88/100



*Passion au Féminin*  
*depuis 5 générations*

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