

CHATEAU PEYREAU

SAINT-EMILION GRAND CRU

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Vineyard

Terroir: Clay-limestone Fronsac molasse, clay-sand at the foot of the slope.

Vineyard area currently in production: 10.07 hectares (24,7 acres).

Grape varieties: 90% Merlot, 10% Cabernet Franc.

Average age of the vines: 25 years.

Winemaking

Harvesting: By hand, into small crates to avoid bruising.
Sorted before and after destemming.
No crushing. The grapes arrive on a conveyor belt.

Fermentation: In temperature-controlled concrete vats for 15-21 days depending on the vintage.
Extraction par pneumatic pigeage (punching down the cap).

Malolactic fermentation and ageing: In barrels used for either one or two previous vintages, on fine lees.
Fining and filtering as necessary, depending on the vintage.

Duration of barrel ageing: 12-18 months depending on the vintage.

Sales

95% exported



Vignobles Comtes von Neipperg