



CHÂTEAU PEYROS MADIRAN VIEILLES VIGNES

SKU: FRCPMVV

Chateau Peyros was built in the 17th century and purchased by current owner Jean Jacques Lesgourgues in 1999. The property has a very specific terroir and micro-climate for the region. Planted on a rocky outcrop, the vineyard of Chateau Peyros is the only one of the region to benefit from a full southerly exposure, guaranteeing optimum ripeness every year. The cellar was designed by the great enologist Emile Peynaud and has recently been upgraded to become one of the most modern of the region.

Chateau Peyros's 49 acres of vineyards are composed of Tannat (80%) and Cabernet Franc (20%) and the soil is composed of a conglomerate of rolled pebbles and clay called "pouzzolanes".

After a rigorous selection of grapes the juice is fermented for 20 to 25 days in stainless steel. The wine is then aged for 15 months in 50% new French oak barrels.

Tasting Note: An intense, structured red, packed with dark berries and spice, with hints of dried herbs and ripe tannins on the lingering finish which develops savoury complexity with air. A classic example of Madiran.

Food Match: Ideal with roasted lamb or daube of beef.

Closure: Natural Cork

Awards: Wine Enthusiast: 93pts

Farming Practices: Contains Sulfites

