

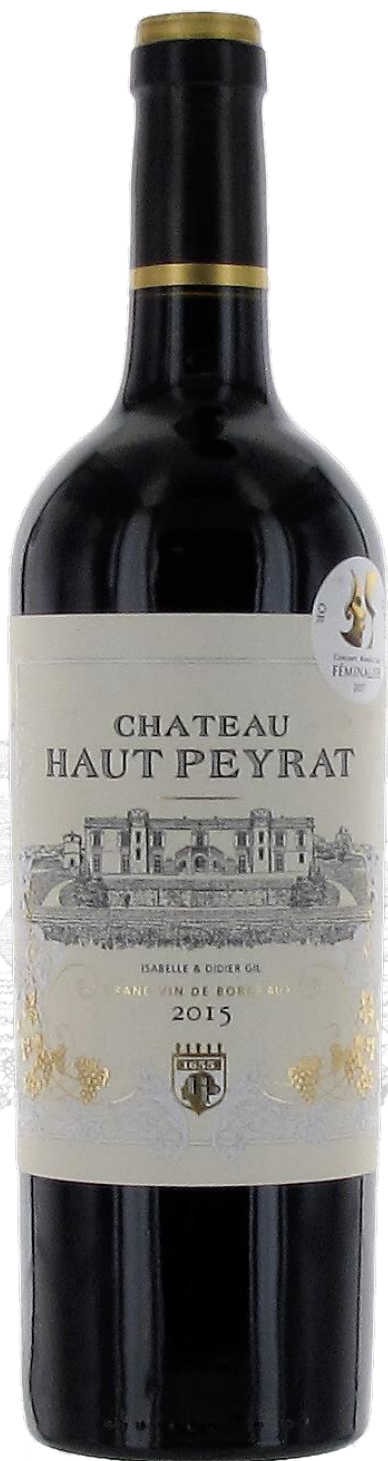
CHATEAU HAUT PEYRAT

GRAND VIN DE BORDEAUX

ISABELLE & DIDIER GIL



AOC Bordeaux Supérieur



Vineyard

Vintage: 2015

Terroirs: Clay and gravel / Calcareous clay

Acreage in production: 17 Hectares

Planting: Merlot (70%), Cabernet Franc (15%) et Cabernet Sauvignon (15%)

Average age of the vineyard: 30 years

Average density: 5200 grapevines per hectare

Production

Harvest: Mechanical

Double sorting of the grapes mechanical and then manual

Vinification: Temperature-controlled concrete tanks.

Vatting 25 days. Soft extraction process : pump-overs.

Ageing: 12 months in French oak barrels.

Tasting

Robe: Intense and shining ruby color with shades of cherry red.

Nose: Red and dark fruits (cherry, blackberry, blackcurrant), liquorice and black pepper.

Palate: Flavours of ripe fleshy red and black fruits with a long persistence, rich body, velvety tannins, and a good acidity bringing freshness.

Wine pairing: Haut-Peyrat's terroir offers you a rich and powerful Bordeaux with fruity notes. You'll appreciate this wine right now after decanting for 2 or 3 hours, or after in a few years in the cellar. It will be perfect with grilled and cooked meats (beef, duck, lamb), games and traditional dishes or even a beautiful cheese board.

Awards

Concours Mondial des Féminales : Gold Medal

Les Vinalies Nationales : Prix des Vinalies

Guide Hubert : 15,5/20

Guide DVE : 88/100



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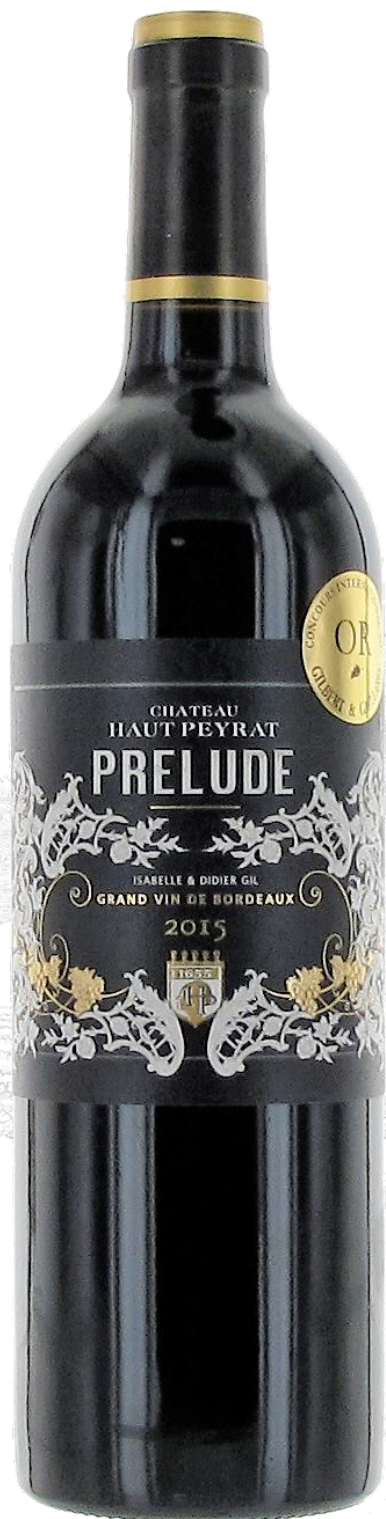
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Average density : 5200 grapevines per hectare

Production

Harvest : Mechanical

Double sorting of the grapes mechanical and then manual

Vinification : Temperature-controlled concrete tanks.
Vatting 25 days. Soft extraction process : pump-overs.

Aging : 6 months in French oak barrels for 1/3 of the total production

Tasting

Robe : Intense ruby color with hints of garnet.

Nose : Ripe black and red fruits aromas (strawberry, blackberry) and a pinch of sweet spices.

Palate : A basket of delicious ripe black fruits (blackberry, blueberry, blackcurrent), medium body with soft tannins, and a nice fruity persistence. Easy - Ready to drink now.

Wine pairing : This subtle and complex wine would be appreciate during a good meal with every types of grilled meats (beef, duck), poultry or delicatessen (terrines, pâté), and soft cheeses (sheep cheese for example).

Awards

Gilbert et Gaillard : Gold Medal – 83/100

