



CHÂTEAU
PEYREDON
LAGRAVETTE

TECHNICAL SHEET

Château Peyredon Lagravette - Haut Médoc - AOC Bordeaux Blanc



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Production - 4 000 bottles

Soil - Grave and clay sub-soil limestone

Planting density - 9 100 vine/Ha

Yield - 4 to 6 grapes/vine

Winemaking - Divided per parcels, in barrels

Ageing - 6 months in acacia barrels, 1/3 of new barrels

Blend - 62 % Cabernet Sauvignon, 38 % Sauvignon gris

Tasting - Clear bright color, it reveals subtle and delicate aromas. In mouth you feel note of citrus and exotic fruit of nice freshness and complexity. Finishing smooth and long with building minerality. Appreciate between 14°/16°, as an aperitif or with seafood or grilled fish.

Ageing potencial - 3 to 10 years