



CHATEAU PEYREDON LAGRAVETTE

AOC Bordeaux Blanc

Chardonnay



Soil: Clayey gravel on a limestone subsoil

Planting Density: 9100 feet/Ha

Yield: 4 to 6 bunches/ft

Consulting Oenologist: Hubert De Boüard

Winemaking: Collected in crates at once and then cold pressed, the vinification of the parcels is done in amphora.

Ageing: For a better respect of the fruit and purity, it is matured for 6 months in amphoras.

Blend: 62% Sauvignon Blanc, 38% Sauvignon Gris

Tasting Notes: Beautiful clear color, it is fine and gives off mellow aromas of great subtlety, it exhales in the mouth notes of citrus fruits and exotic fruits of great freshness and complexity, the finish is just as seductive and rich. Enjoy it between 57 °F and 61°F, as an aperitif, with shellfish or grilled fish

Ageing potential: 3 to 10 years

*Laurence & Stéphane
Dupuch*

JEB DUNNUCK 91-93

**2019 Chateau Peyredon Lagravette
Chardonnay**

The 2019 Château Peyredon Lagravette Chardonnay is a blend of Sauvignon (Blanc and Gris) and Semillon from a single parcel of clay soils. Fermented and aged in 400-liter barrels and demi-muids, it's a fresh, racy white that still has plenty of richness and depth. Lots of pineapple, citrus, and honeyed grapefruit define the bouquet, and it has a terrific sense of balance and purity on the palate. It's going to be a gem on the dinner table, and I suspect it will evolve nicely for a number of years.

- Jeb Dunnuck (6/11/2020)

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