



CHÂTEAU
PEYREDON
LAGRAVETTE

TECHNICAL SHEET

Château Peyredon Lagravette - Chardonnay



Château Peyredon Lagravette Chardonnay

Production - 4 000 bottles

Soil - Grave and clay sub-soil limestone

Planting density - 9 100 vines/Ha

Yield - 4 to 6 grapes/vine

Oenologist - Eric Boissenot

Winemaking - Divided per parcels, in barrels

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

Blend - 62% sauvignon blanc, 38% sauvignon gris

Tasting - Clear bright colour, 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 potential - 3 to 10 years.