

Château Peyrolan

Côtes de Bourg

*Its color is deep ruby, its aromas express the red fruit notes and the licorice.
To taste over cooked red steake and poultry.*

GEOGRAPHICAL LOCATION : Located on the particularly hilly district of Saint-Ciers-de-Canesse, the estate belongs to the family De Pardieu.

VINEYARD AREA : 16 hectares

SOIL : Clayey-calcareous

GRAPE VARIETALS : 70 % Merlot, 15 % Cabernet Sauvignon, 15 % Cabernet Franc

WORK IN THE VINEYARD : Traditional with green works (leaf-removals and green-harvest)

HARVESTING : Manual and Mechanical (50/50)

WINEMAKING : After destemming, sulfiting and addition of yeast, the maceration is carried out during 24 h. The vat is then placed in a room below 30°C, pressed with separation of the free-run wine and press wine.

AGEING : in epoxy-covered cement vats

PRODUCTION : 60 000 bottles

