



CHATEAU PEYROS, VIEILLES VIGNES

HISTORY

- ❖ The property was built in the XVIIth century, and Jean Jacques Lesgourgues took it over in 1999.
- ❖ « *Peyros* » means a stony place in Gascony language, which is very representative of the terroir.

VINEYARD

- ❖ 20 hectares of vines for the most Southern oriented vineyard of the Madiran appellation.
- ❖ 5.5 hectares for the Cuvée Vieilles Vignes
- ❖ Terroir: rolled pebble and intermediate graves on a clay-silty soil.
- ❖ Average age of vines : 40 to 50 years
- ❖ Yield : 40hl/ha
- ❖ Production : 3800 cases

BLENDING

- ❖ 80% Tannat
- ❖ 20% Cabernet Franc

VINIFICATION

- ❖ Traditional in stainless still tanks
- ❖ Skin fermentation: 20 to 25 days
- ❖ Ageing: 15 months with 50% of new barrels

AGEING POTENTIAL

From 10 to 15 years



TASTING NOTES

Red cherry robe, intense and brilliant. The nose is now well opened with intense notes of fruits (cherry, raspberry, black-currant) with notes of vanilla and lightly toasted. The mouth is both powerful and elegant. Tannins are present and well coated. On the palate, fruit aromas are really dominating with a long finish.

GOURMET INSTANT

Will pair nicely with roasted meat, (lamb, beef), saucy meat, spicy beef tartar, duck breast. Settling before being served.