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## Château Peyrat Blanc 2018

CSPC# 837717

750mlx12

12.5% alc./vol.

<b>Grape Variety</b>	80% Semillon, 20% Sauvignon Blanc
<b>Appellation</b>	Graves
<b>Classification</b>	AOC
<b>Website</b>	<a href="https://www.chateaupeyrat.fr/">https://www.chateaupeyrat.fr/</a>
<b>General Info</b>	<p>"Peyrat" is the name of the lieu-dit where the winery is located. It means "pierre" or stone in the old, local dialect. The vineyards are planted on a bedrock of limestone with sand and clay.</p> <p>After 15 years of experience and commitment to the fine wine sector, Aurélien Dolor, along with Ludovic and Damien Martial shared the common goal of taking over the reins of a property in the Graves appellation. In 2014, they saw the potential with Château Peyrat and brought together 27 passionate investors to help in their endeavor.</p>
<b>Winemaker</b>	Pierre Jean Sanchez
<b>Vintage</b>	<p>Bordeaux 2018 will be remembered as an exceptional year, with no shortage of outstanding wines from this extraordinary vintage. The weather too has been exceptional, with a glorious summer extending long into the September and early-October harvest, but the vintage had begun with a bizarrely challenging first half of the growing season. It has ended up, not for the first time, as a year of mixed fortunes. With the warm summer, it was little wonder that the harvest kicked off early for the whites, with several blocks of Sauvignon Blanc being picked as early as 21 August. The precocious vineyards of Pessac-Léognan began harvesting their whites in late August, with the Graves and the Entre-Deux-Mers starting, on the whole, in early September.</p>
<b>Analysis</b>	pH: 3.4      Residual sugar: 0.2 g/L      Acidity: 3.4 g/L
<b>Vineyards</b>	<p>Located in Cérons, in the heart of the Graves AOP, Château Peyrat is a 42 acre "clos" currently planted to 20 acres of white varieties and 18.5 acres of red. With its microclimate, due to the proximity of the Garonne River, and the sandy, clay soils on a limestone bedrock, Peyrat typifies the Graves terroir, displaying minerality, freshness and finesse. As for viticulture, the team at Château Peyrat promote working the soils and sowing grasses to restore the vineyards natural balance and to promote biodiversity. "Let the plant live, express itself, create a symbiosis with the elements."</p>
<b>Harvest</b>	September
<b>Maturation</b>	<p>Château Peyrat has a simple winemaking philosophy - respect the typicity of the grape varieties and work in small concrete tanks to conserve fruit and freshness to the wines. Cold stabilization. 24 hours on the skins. Fermented in cement vats for 10 days at 62oF. Aged for 12 months in cement vats (30-60hl) before bottling.</p>
<b>Tasting Notes</b>	<p>Brilliant color, golden reflections, generous nose, toasted almonds, mangoes, yellow flower, flint. Fresh palate, anise, quince, ripe fruit, intense. We find the clarity and liveliness given by this unique terroir and the coated and energetic character of Semillon.</p>
<b>Serve with</b>	Seafood, Scallops, Foie Gras, Cheese risotto with parsley pasta.
<b>Production</b>	bottles cases made.
<b>Cellaring</b>	Drink 2020-2024
<b>Scores/Awards</b>	
<b>Reviews</b>	

