
Château Peyrat Blanc 2020

CSPC# 837717

750mlx12

12.5% alc./vol.

Grape Variety	80% Semillon, 20% Sauvignon Blanc
Appellation	Cérons, Graves
Classification	AOC
Website	https://www.chateaupeyrat.fr/
General Info	<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 Dulor, 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>
Winemaker	Pierre Jean Sanchez
Vintage	<p>The growing season began with an unseasonably warm winter and the high temperatures continued into the spring, which meant the worst of the April frosts were avoided. Instead, the region saw heavy rains create a warm, humid atmosphere and diseases like rot and mildew became prevalent, meaning producers had to be vigilant. However, the downpours did provide one boon by revitalizing the water tables in the soil, which would prove invaluable in the upcoming summer months. The summer was extremely hot and arid although infrequent showers did fall until late August, when the season then completely dried out. Good weather prevailed through to the harvest. The resulting crop was smaller than usual, it was in excellent condition with small, thick-skinned berries in great health.</p>
Vineyards	<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>
Maturation	<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>
Tasting Notes	<p>Brilliant robe, golden reflections, generous nose, grilled almonds, mangoes, yellow flowers, flint. Fresh on the palate, anise, quince, ripe fruit, intense We find the sharpness and liveliness given by this unique terroir and the coated and energetic character of Sémillon. Seafood, Scallops, Foie Gras, Risotto, cheese, and blue-veined pasta.</p>
Serve with	Seafood, Scallops, Foie Gras, Cheese risotto with parsley pasta.
Cellaring	Drink 2022-2025
Scores/Awards	<p>88 points - Jeff Leve, thewinecellarinsider.com - May 2021</p> <p>87-89 points - Adrian vav Velsen, vWine.ch - June 2021</p>
Reviews	<p><i>"Freshly squeezed grapefruit with flowers makes a nice entry in the perfume. Light, bright, crisp and with a nice, slightly honeyed sweetness to the juicy, yellow citrus on the palate, this well-priced wine will be ready to go on release and over the next few years."</i></p> <p>- JL, thewinecellarinsider.com</p> <p><i>"(Sémillon 80% / Sauvignon 20%) Open nose, ripe apple, white peach, a hint of lime and floral tones, a very nice scent. On the palate with a soft start, shows body and enamel, the slightly creamy texture envelops the tongue, mild acidity, well-structured and with an impressive length in the finish, ends again with peach and also shows some exotic fruits. A bit sedate in style but of good quality. 2023-2028."</i></p> <p>- AV, vWine.ch</p>

