## Château Peyrat 2019 CSPC# 837716

CSPC# 837716	750mlx12	13.5% alc./vol.	
Grape Variety Appellation Classification	80% Merlot, 10% Cabernet Franc, 10% Cabernet Sauvignon Graves Grand Vin De Bordeaux		
Website	https://www.chateaupeyrat.fr/		
General Info	"Peyrat" is the name of the lieu-dit where the winery is located. It means "pierre" or		
General into	stone in the old, local dialect. The vineyards are planted on a bedrock of limestone with sand and clay. After 15 years of experience and commitment to the fine wine sector, Aurélien Dulor,		
	along with Ludovic and Damien Mart	nmitment to the fine wine sector, Aurelien Dulor, tial shared the common goal of taking over the reins on. In 2014, they saw the potential with Château	
		sionate investors to help in their endeavor.	
Winemaker	Pierre Jean Sanchez		
Vintage		their best are aromatic, soft, smoky, medium-	
viiituge	bodied, forward and refined. They should all deliver pleasure early. In fact, most will be delicious on release.		
		the same climatic conditions as found in its	Emerica Genera
		an. The first 3 months of the growing season were	
		ngs changed in April as the month was cooler and	
	wetter than usual. This was good for	the vintage in the Graves appellation, which can be	CHATEAU PEYRAT
	warm and precocious. April's cooler	climatic conditions slowed the vintage down a bit.	GRAVES
	Prior to the summer, the biggest pot	ential issue growers faced was when fears of frost	ORAVES
	struck the region twice. The first time	e happened on April 13 and April 14 when freeing,	
	icy temperatures dipped below zero second time, May 5 and May 6.	for a few nights. Frost conditions returned a	WGNOBLES MARTAL. DULOR SAR MIS EN BOUTEILLE AU CHATEAU
		as warm, sunny and very dry. Though the nights	
	were often cool, allowing acidities to build. July and August continued the summery		
	conditions. Fortunately, two July rainstorms helped added much needed moisture to the vines.		
	Most vignerons were busy harvesting	g Sauvignon Blanc grapes by late August and by	
	mid-September they were busy picki	ing their Semillon and young Merlot vines. The	
	majority of September was mostly w	arm, sunny and very dry until the last part of the	
	month, which delivered water to the	thirsty soils helping the red wine grapes to reach	
	maturity. By the middle of October, a	almost every grower in the appellation had	
	completed picking their Cabernet Sa	uvignon under good, easy to harvest in conditions.	
Analysis	pH level: 3.8 Residual su	ugar: 1 g/L Acidity: 2.8 g/L	
Vineyards	currently planted to 20 acres of whit	e Graves AOP, Château Peyrat is a 42 acre "clos" e varieties and 19 acres of red. With its if the Garonne River, and the sandy, clay soils on a	
		e 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."		
		ess itsen, create a symplosis with the elements.	
llowest	Average vine age is 20-25 years		
Harvest	September	line while a whole we are at the structure of the second	
Maturation		king philosophy - respect the typicity of the grape	
		tanks to conserve fruit and freshness to the wines.	
		ent vats for 4-5 days at 75oF. Punchdown,	
		on length 20-30dyas. Full malolactic fermentation.	
	Aged in 90% cement vats and 10% Fr		
	Aged for 12 months in the bottle bef	ore release.	



Tasting Notes	Ruby color, brilliant. Spicy, fresh, toasted, blackcurrant nose. Straight on the palate, fresh, spicy, notes of nutmeg, hazelnut, fresh red fruits. The terroir is still marked by the ample, clean and spicy mouthfeel.
Serve with	Ready to drink with spicy dishes, grilled meats or fine cold cuts.
Cellaring	Drink 2020-2029
Scores/Awards	
Reviews	