

## Château Peyrabon 2009

CSPC# 811842

750mlx12

14.0% alc./vol.

<b>Grape Variety</b>	63% Cabernet Sauvignon, 32% Merlot, 3% Cabernet Franc, 2% Petit Verdot
<b>Appellation</b>	Haut Medoc
<b>Classification</b>	Cru Bourgeois
<b>Website</b>	<a href="http://www.chateau-peyrabon.fr">http://www.chateau-peyrabon.fr</a>
<b>General Info</b>	<p>Chateau Peyrabon has a history that dates back to the mid to late 1700's. In fact, the chateau was built in 1766. The wine of Chateau Peyrabon had become popular enough that by the late 1800's, the wines were priced at the same level that some of the 1855 Classified Growths were selling for. The owner at the time, Arnaud Roux was so sure his wine deserved to be classified, along the same lines as his neighboring estates, Arnaud Roux actually sued, hoping to force a reclassification of the Medoc that included Chateau Peyrabon. Needless to say, he did not win his case. The judge ruled against him in 1869 and the 1855 Classification was not changed. The modern era for Chateau Peyrabon begins in 1998, when the property was sold by Jacques Babeau to Patrick Bernard. Patrick Bernard was quite well-known in Bordeaux by this time as he is related to Olivier Bernard of Domaine de Chevalier and Patrick Bernard was also responsible for forming Millesima. Millesima is both a large Bordeaux négociant and a massive direct mail order house for the sale of Bordeaux wine.</p> <p>Under the stewardship of Patrick Bernard, Chateau Peyrabon has both increased in size and improved in quality. Patrick Bernard spent more than 2 Million Euros to improve the estate after its purchase. Some of the improvements to Chateau Peyrabon include the replanting of 11 hectares of vines. Trees were cut down to increase the air circulation for the vines and a new drainage system was installed. There was also a modernization of the cellars, wine making facilities and chateau. Xavier Michelet is the winemaker.</p>
<b>Vintage</b>	A truly phenomenal year for the Left Bank, where the dominant, late-ripening Cabernet Sauvignon really flourished in the warm, dry climate. The softer, more alcoholic Merlot had less success on the Left Bank (with some growers finding themselves with 15.5% alcohol wines), but still enjoyed a fantastic year – 2009 really is about degrees of success, rather than hits or misses. However, if the Right Bank needed fine-tuning to achieve perfection, the Right Bank has it in spades:
<b>Vineyards</b>	The property is now composed of 52 hectares in production: Château Peyrabon is from the 45 hectares located in the Haut Médoc appellation. The remaining 7 hectares are in the Pauillac appellation and are used for the production of Château La Fleur Peyrabon. Part of the additional 2 hectares acquired in the fall of 2005 and ideally located between Château Lafite-Rothschild and Château Mouton-Rothschild, at the place La Berre de Lande, has been in the production of the Peyrabon Flower since the 2006 vintage. As in the majority of the vineyards on the left bank, Cabernet Sauvignon is the dominant vine. The grape variety of the AOC Pauillac is 68% Cabernet Sauvignon, 25% Merlot and 7% Petit Verdot; Peyrabon 60% Cabernet Sauvignon, 35% Merlot, 3% Cabernet Franc and 2% Petit Verdot. On average, the vines are close to 25 years of age.
<b>Harvest</b>	The vines are picked using a combination of mechanical harvesters and manual pickers.
<b>Vinification/ Maturation</b>	The wines are vinified in temperature controlled, stainless steel vats. Malolactic fermentation takes place in tank. The wine is then aged in 25% new, French oak barrels for an average of 14 months before bottling.
<b>Tasting Notes</b>	The deep red color, almost purplish, a sign of optimal maturity, leads to olfactory sensations with notes of cassis and raspberry. Tastefully, the wine is all rounded, slippery, on a powerful set, giving a real impression of volume, ending in long tannins, firm but with a pleasant flavor.



<b>Serve with</b>	Chateau Peyrabon is best served at 15.5 degrees Celsius, 60 degrees Fahrenheit. The cool, almost cellar temperature gives the wine more freshness and lift. Older vintages might also need decanting, for both aerating and to remove the sediment. The wine of Chateau Peyrabon is best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised and grilled dishes.
<b>Production</b>	15,000 cases made
<b>Cellaring</b>	Drink from 2014.
<b>Scores/Awards</b>	<p><b>88 points</b> - James Molesworth, Wine Spectator - March 31, 2012</p> <p><b>89-92 points</b> - James Molesworth, Wine Spectator - Web Only 2010</p> <p><b>88 points</b> - James Suckling, JamesSuckling.com - July 2014</p> <p><b>91 points</b> - Roger Voss, Wine Enthusiast - April 1, 2017</p> <p><b>16 points</b> - Jancis Robinson, JancisRobinson.com - September 2011</p> <p><b>15 points</b> - Jancis Robinson, JancisRobinson.com - April 2010</p> <p><b>84 points</b> - Jeannie Cho Lee MW, asianpalate.com - March 2010</p> <p><b>87 points</b> - Gilbert &amp; Gaillard - May 21, 2012</p> <p><b>15 points</b> - La Revue du Vin France (score only) - June 2010</p> <p><b>15 points</b> - Bettane &amp; Desseauve (score only) - June 2010</p> <p><b>15.5 points</b> - Gault &amp; Millau (score only) - June 2014</p> <p><b>1 Star</b> - Le Guide Hachette des Vins 2013</p> <p><b>Gold Medal</b> - Challenge International du Vin 2012</p> <p><b>Bronze Medal</b> - Concours de Bordeaux Vins d'Aquitaine 2012</p> <p><b>Commended</b> - Decanter World Wine Awards 2012</p> <p><b>Silver Medal</b> - International Wine &amp; Spirit Competition 2012</p> <p><b>Bronze Medal</b> - International Wine Challenge 2012</p>
<b>Reviews</b>	<p><i>"A smoldering tobacco leaf edge runs from start to finish, lending a nice foil to the core of mulled plum and blackberry fruit. Shows a flash of pepper on the finish. Drink now. 15,000 cases made."</i> - JM, Wine Spectator</p> <p><i>"Currant bush, with crushed berries on the nose that follow through to a full body. Chewy tannins are a little extracted but finishes juicy. Score range: 89-92"</i> - JM, Wine Spectator</p> <p><i>"Soft and drinkable now with plums and berries. Full body, velvety tannins and a delicious finish."</i> - JS, JamesSuckling.com</p> <p><i>"Complex wine, very smooth and polished, the sweet tannins softened by wood. There is a great vanilla character over the wafts of ripe fruit."</i> - RV, Wine Enthusiast</p> <p><i>"63% Cabernet Sauvignon, 32% Merlot, 3% Cabernet Franc, 2% Petit Verdot. Light nose. Racy and transparent and early maturing but clean and focused. Very Cabernet. Not fleshy. GV"</i> - JR, JancisRobinson.com</p> <p><i>"Mid crimson. Meaty, cheesy nose. Mild mannered and easy though no risks taken. Elderberries and rather a drying finish."</i> - JR, JancisRobinson.com</p> <p><i>"A well-made but simple wine that is best to drink when young due to simple fruit profile and fairly short finish. Plums, cherries, red fruits on the palate. Tasted in Bordeaux, France. Maturity: Drink."</i> - JCL, asianpalate.com</p> <p><i>"Deep red. Subdued nose opening up after swirling to focused fragrances of black berry fruits and liquorice. Supple, quite full at point of entry and framed by a sensation of power which smooths the edges. A nicely-fashioned Haut-Médoc."</i> - en.gilbertgaillard.com</p>

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