

CHÂTEAU PEYROS

AOP MADIRAN «CUVÉE TRADITION»



WINEMAKER

Denis Lescourges

WINE REGION

South-West

STORY

Château de Laubade gave birth to the Lescourgues vineyards. Today, they represent a group of five prestigious estates, from the Bas Armagnac to Madiran, from Bordeaux to the heart of the Graves. Château Peyros (“a stony place” in Gascony language), is a 17th century estate and mansion with an exceptional terroir.

A stainless steel tank was built in the 1980s under the famous oenologist Emile Penaud’s supervision. In 1999, the winery was equipped with temperature control and micro-oxygenation systems that could soften the wines made with Tannat. The cellar dates back to the 17th century and is naturally isolated, thermically and hydrometrically.

VINEYARD

The Peyros terroir stems from the “moraines pyrénéennes”, the clay and limestone soil is very dense with rolled pebbles set down by glaciers. The vines are maintained via sustainable agriculture. The organic matter used to maintain the earth is exclusively made of organic manure from a herd of 300 ewes that walks around the vineyard from October to May. The average age of the vines is between 40 and 50 years old for a yield of 45hl/ha.

QUICK FACTS

VARIETY

70% Tannat

25% Cabernet Franc

5% Cabernet Sauvignon

PRODUCTION

3 500 cases

VINEYARD SIZE

22 acres (9 ha)

VINIFICATION

Traditional winemaking with micro-oxygenation. The fermentation lasts 15 to 20 days. The wine is aged 12 months in French barrels (50%) and in tanks (50%). Most of the malolactic fermentation is done in the barrels.

TASTING NOTES

The wine is of ruby colors and garnet reflection. In the glass, it opens with an intense nose of red berries, spices and vanilla. The mouth is round, well structured with supple tanning.

FOOD PAIRING

This wine is perfect with roasted red meats, poultry, duck confit and refined cheeses (Brebis des Pyrénées).

