



## CHÂTEAU PEYROS TANNAT CABERNET 2012

### HISTORY

- ❖ The property was built in the XVIIth century, and Jean-Jacques Lesgourgues took it over in 1999.
- ❖ « Peyros » means a stony place in Gascony language, which is very representative of the terroir.

### VINEYARD

- ❖ 20 hectares of vines in the most southern oriented vineyard of the Madiran appellation.
- ❖ 9 hectares are used for the Tannat-Cabernet
- ❖ Terroir: rolled pebble and intermediate gravel on a sandy and silty ground.
- ❖ Average age of the vines : 25 to 30 years
- ❖ Yield : 45hl/ha
- ❖ Production : 3,500 cases

### GRAPES

- ❖ 60% Tannat
- ❖ 40% Cabernet Franc

### VINIFICATION

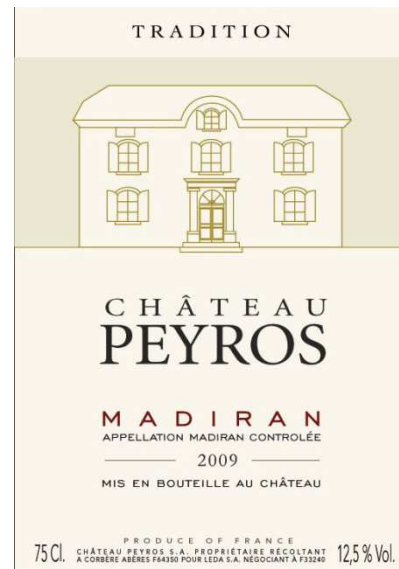
- ❖ Traditionnal. Some micro-oxygenation.
- ❖ Skin fermentation : 20 days
- ❖ Ageing : 12 months with 25% of new oak

### AGEING POTENTIAL

From 10 to 15 years

### RATINGS:

- Vintage 2011 90/100 Wine Enthusiast & #36 WE Top 100 Best Buy 2016
- Vintage 2010 91/100 Wine Enthusiast
- Vintage 2009 91/100 Wine Enthusiast
- Vintage 2007 90/100 Wine Enthusiast
- Vintage 2006 92/100 Cellar Selection Wine Enthusiast



### TASTING NOTES

Deep and intense ruby red color. Powerful nose, red berries and cherries, classic of the Tannat grape. Supple in the mouth, soft, with full and well rounded tannins. Taste of cherry with bright freshness on the finish. To conclude, great fineness and full maturity.

### GOURMET INSTANT

Will pair nicely with roasted meat (lamb, beef), barbecue, meats in sauce, duck breast, cheese. Best decanted 15 minutes before pouring.