

CHÂTEAU PEYBRUN Cadillac 2019

\$27.10

* Suggested retail price



	Product code	979823
	Licensee price	\$23.56
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Bordeaux
	Appellation	Cadillac
	Varietal(s)	Sémillon 80 %
	Varietal(s)	Sauvignon Blanc 10 %
	Colour	White
	Sugar	Sweet
	Sugar content	82
	Closure type	Cork
	À boire	To drink or to keep until 2036.

ABOUT THIS WINERY

The vineyard of Château Peybrun has belonged to the same family since 1560 and was taken over in 1985 by Catherine de Loze whose father had reconstituted the 10 hectares of vines as they existed before. The AOC Cadillac was born in 1973 within the Premières Côtes de Bordeaux.

TASTING NOTES

EYE: Straw yellow color, limpid, straw yellow reflections.

NOSE: Aromatic, complex, light acacia aromas, generous apricot aromas, intense quince aromas, generous honey aromas.

PALATE: Complex, intense, fat, generous acacia notes, intense apricot notes, intense quince notes, structured body, good intensity, long persistence.

FOOD PAIRINGS: As an aperitif, with foie gras, blue-veined cheeses, fruit desserts, ice creams and sorbets.

PRODUCTION NOTES

Conventional culture.

Manual harvest by successive sorting.

Fermentation in cement tanks with epoxy resin, Vinification according to ancestral methods, Residual sugar.

Aged in cement vats with epoxy resin, Traditional cork stopper.

Clay-limestone soils.



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