

CHÂTEAU PEYROS **2013 Vieilles Vignes Madiran**

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 for the most Southern oriented vineyard of the Madiran appellation.
5.5 hectares for the Cuvée Vieilles Vignes
Terroir: rolled pebble and intermediate graves on a clay-silty soil.
Average age of vines : 40 to 50 years
Yield : 40hl/ha
Production : 2,000 cases

BLENDING

80% Tannat
20% Cabernet Franc

VINIFICATION

Traditional in stainless still tanks
Skin fermentation: 20 to 25 days
Ageing: 15 months with 50% of new barrels

AGEING POTENTIAL

From 10 to 15 years

TASTING NOTES

Red cherry robe, intense and brilliant. The nose is now well opened with intense notes of fruits (cherry, raspberry, black-currant) with notes of vanilla and lightly toasted. The mouth is both powerful and elegant. Tannins are present and well coated. On the palate, fruit aromas are really dominating with a long finish.

GOURMET INSTANT

Will pair nicely with roasted meat, (lamb, beef), saucy meat, spicy beef tartar, duck breast.
Settling before being served.

SEE REVIEWS ON NEXT PAGE

Château Peyros Vieilles Vignes Madiran 2013

Rated 93, Wine Enthusiast

"Vines up to 50-years-old are the basis of this rich and tannic wine. While it does have some age, it still has a way to go. Big bold tannins show strongly along with ripe black-plum skins. The wood aging has given this wine a smooth elegant edge that contrasts with the still young fruitiness. Drink from 2021."