

CHÂTEAU PEYROS **2013 Vieilles Vignes Madiran**

Tasting Notes

Red cherry robe, intense and brilliant. The nose is now well opened with in-tense 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.

Food Pairing: roasted meat, (lamb, beef), saucy meat, spicy beef tartar, duck breast.

Technical Data

Varietal: 80%Tannat, 20% Cabernet Franc

Alcohol: 14%

Region: Madiran, SW France

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Chateau Peyros Vieilles Vignes Madiran 2013

Rated 93, Roger Voss, Wine Enthusiast, July 1, 2017

"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"

Available through Vintages +243997

Rated 90, Natalie MacLean, November 10, 2018

"Château Peyros 2013 looks pitch black in the glass. Made from "Vielles Vignes" 80% Tannat and 20% Cabernet Franc grapes from 40-plus year old vines from the Madiran wine region. It is a rich, smoky and tannic wine that would benefit from five years cellar time. Drink after 2020 pair with roast venison."

Available through Vintages +243997

Rated 89, John Szabo, MS, WineAlign, November 8, 2018

"Attractive, lifted nose, with inviting floral notes (20% cabernet franc lifts the 80% tannat), with a pleasant herbal tinge, black fruit and more. The palate is expectedly firm and grippy, but there's enough fruit here to compensate, in context. Serve with duck confit or similar salty protein for best results, or, cellar another 3-5 years"

Available through Vintages +243997

Rated 88, Michael Vaughan, vintageassessment.com, November 10, 2018

"Extremely deep intense purple colour. Intense, complex, earthy, baked plum nose with some sandalwood-cedar notes. Dry, medium bodied, quite well structured, somewhat herbal, licorice-tinged, baked plum flavours with a lingering, faintly peppery, fairly high acid, slightly cedary finish."

Available through Vintages +243997

Rated Gold — Challenge International du Vin Bourg, 2016

Available through Vintages +243997