





PRODUCER PROFILE

Estate owned by: Vignobles Martial-Dulor
Winemaker: Pierre Jean Sanchez
Total acreage under vine: 44
Estate founded: 1937
Winery production: 35,000 Bottles
Region: Bordeaux
Country: France



Château Peyrat Graves Blanc 2019

WINE DESCRIPTION

"Peyrat" is the name of the lieu-dit where the winery is located. It means "pierre" or stone in the old, local dialect. The vineyards are planted on a bedrock of limestone with sand and clay.

Located in Cérons, in the heart of the Graves AOP, Château Peyrat is a 42 acre "clos" currently planted to 20 acres of white varieties and 18.5 acres of red. With its microclimate, due to the proximity of the Garonne River, and the sandy, clay soils on a limestone bedrock, Peyrat typifies the Graves terroir, displaying minerality, freshness and finesse. As for viticulture, the team at Château Peyrat promote working the soils and sowing grasses to restore the vineyards natural balance and to promote biodiversity. "Let the plant live, express itself, create a symbiosis with the elements."

Château Peyrat has a simple winemaking philosophy - respect the typicity of the grape varieties and work in small concrete tanks to conserve fruit and freshness to the wines.

TASTING NOTES

Straw and green reflections with a very mineral nose. Dominated by Sémillon, the wine displays toasted almonds, yellow flowers, quince and mango.

VINEYARD & PRODUCTION INFO

Vineyard size:	20
Soil composition:	Calcareous, Clay, and Sand
Vines/acre:	5,500-6,000
Harvest time:	September
Bottles produced of this wine:	35,000
Average Wine Age:	20-26 years

WINEMAKING & AGING

Varietal composition:	80% Sémillon, 20% Sauvignon Blanc
Fermentation container:	Cement vats
Length of alcoholic fermentation:	10 days days
Fermentation temperature:	62 °F
Maceration technique:	Battonage
Type of aging container:	Cement vats
Size of aging container:	30-60hl
Length of aging before bottling:	12 months
Prefermentation technique:	Cold Stabilization
Time on its skins:	24 hours
Total SO ₂ :	72 mg/L

ANALYTICAL DATA

Alcohol:	13%
pH level:	3.39
Residual sugar:	0.5 g/L
Acidity:	4.35 g/L
Dry extract:	22.4 g/L