



PRODUCER PROFILE

Estate owned by: Vignobles Martial-Dulor
Winemaker: Pierre Jean Sanchez
Total acreage under vine: 44
Estate founded: 1937
Winery production: 6,000 Bottles
Region: Bordeaux
Country: France

Château Peyrat Peytar N/V

WINE DESCRIPTION

After 15 years of experience and commitment to the fine wine sector, Aurélien Dulor, along with Ludovic and Damien Martial shared the common goal of taking over the reins of a property in the Graves appellation. In 2014, they saw the potential with Château Peyrat and brought together 27 passionate investors to help in their endeavour.

"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 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. Peytar is fermented with natural yeasts without any added sulphites or sugars, and is bottled unfiltered.

TASTING NOTES

A fresh and mineral driven natural sparkling wine, with fine bubbles and notes of pear and white peach.

FOOD PAIRING

Delicious with oysters, fruit-based desserts, or simply as an aperitif!

VINEYARD & PRODUCTION INFO

Vineyard name:	Cérons
Soil composition:	limestone, graves, clay
Harvest time:	September
Bottles produced of this wine:	6,000
Average Wine Age:	25 years

WINEMAKING & AGING

Varietal composition:	90% Semillon, 10% Sauvignon
Fermentation container:	cement tanks
Maceration technique:	direct pressing and settling
Length of maceration:	20 days days
Malolactic fermentation:	no
Fining agent:	vegan
Total SO ₂ :	<10 mg/L

ANALYTICAL DATA

Alcohol:	12%
Residual sugar:	2.5 g/L
Acidity:	3.22 g/L