



# CHÂTEAU PEYRABON

## CRU BOURGEOIS SUPÉRIEUR

### CHÂTEAU PEYRABON VINTAGE 2023

#### THE WINE

|                 |                                                 |
|-----------------|-------------------------------------------------|
| Appellation     | HAUT MEDOC                                      |
| Dénomination    | CRU BOURGEOIS SUPERIEUR                         |
| Production      | 90 800 bottles (estimated)                      |
| Blending        | 41% Merlot; 56% Cab. Sauvignon; 3% Petit Verdot |
| Alcohol by vol. | 13%                                             |

#### THE TEAM

|                        |                                        |
|------------------------|----------------------------------------|
| Owner                  | BORIE CASTEJA ANIMATION PARTICIPATIONS |
| Oenological consulting | Eric BOISSENOT et Edouard LAMBERT      |
| Technical manager      | Xavier MICHELET                        |

#### THE VINEYARD

|                         |                                                                                                                                     |
|-------------------------|-------------------------------------------------------------------------------------------------------------------------------------|
| Location                | Saint Sauveur Médoc                                                                                                                 |
| Surface                 | 36Ha 56a 87ca                                                                                                                       |
| Soil                    | Sandy gravel on clay subsoil.<br>Clay limestone for 5ha                                                                             |
| Average vine age        | 30 years                                                                                                                            |
| Grape varieties planted | 51% Cabernet Sauvignon<br>41% Merlot<br>5% Cabernet Franc<br>3% Petit Verdot                                                        |
| Rootstocks              | RGM-101 14MG-420A-Gravesac for the Merlots<br>101 14MG-3309C-Gravesac for the Cabernets Sauvignons<br>RGM-101-14MG for Petit Verdot |
| Plantation density      | 65% 8900 vines/Ha<br>35% 6500 vines/Ha                                                                                              |

#### THE VINTAGE

|                 |                                                                                                      |
|-----------------|------------------------------------------------------------------------------------------------------|
| Flowering       | Between may 26th & june 06th                                                                         |
| Veraison        | Between july 25th & august 10th                                                                      |
| Harvest         | Mécanic & Manual, Merlots between september 18th & 23th,<br>CS between september 25th & october 05th |
| Yield           | 25 Hl/Ha                                                                                             |
| Production area | 36Ha 56a 87ca                                                                                        |

#### WINEMAKING

|                    |                                                                                                                                                                                                          |
|--------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Sorting            | Eraflage (Oscilys Bücher)<br>Sorting by Pellenc optical line process before crushing                                                                                                                     |
| Winemaking process | Thermoregulated concrete and stainless steel vats<br>Homogeneous batch vinification<br>Low temperature fermentation 23-25°C<br>Gentle extraction in submerged marc<br>Average maceration time of 21 days |
| Pressing           | Vertical manual presses controlled to obtain a very progressiv extraction;<br>Systematic separation of presses for selection after tasting.                                                              |
| Maturing           | Blending november 22th<br>Traditional maturing in barrels for 14 months (30% new wood)<br>Fining in vat before bottling                                                                                  |
| Bottling           | At the château in july 2025 (estimated)                                                                                                                                                                  |



Château Peyrabon SAS  
Member of the 1st association for  
the SME of Bordeaux wines

