

CHÂTEAU HAUT PEYRAT

A.O.C CADILLAC – CÔTES DE BORDEAUX



ABOUT THIS WINE

Château Haut Peyrat's 2019 vintage from A.O.C Cadillac – Côtes de Bordeaux showcases great finesse with ruby shades and blackcurrant notes. The wine ages for 12 months in French oak barrels, offering silky tannins and a long finish. Ideal with grilled meats, fine cheeses, and chocolate desserts.

TASTING NOTES

Ruby shades, blackcurrant, blackberry, French oak on the nose. Silky tannins, long persistence on the palate.

VINIFICATION

Spontaneous fermentation with indigenous yeasts in concrete vats, 25 days vatting with gentle extractions, blending after aging in French oak barrels.

PRODUCER

Château Haut Peyrat

COUNTRY

France

REGION

Bordeaux

CLASSIFICATION

AOC

AGING

12 months in French oak barrels

SOIL TYPE

Clay and gravelly / Clay and limestone

ALCOHOL CONTENT

14.5%

VINTAGE

2019

GRAPES

65% Merlot, 18% Cabernet Sauvignon, 17% Cabernet Franc

COLOR

Red

STYLE

Still

CERTIFICATIONS

Sustainable Winery

AROMAS

Blackcurrant, Blackberry, French oak

PAIRINGS

Grilled meats, Plate of fine cheeses, Chocolate desserts

SERVING TEMPERATURE (°C)

16

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6 CASE TYPE Wooden