

# CHÂTEAU PEYBONHOMME LES TOURS BLAYE CÔTES DE BORDEAUX



Merlot, Cabernet Franc, Cabernet Sauvignon and Malbec. Beautifully fragrant with a broad aromatic palate. Aromas of juicy black cherry and aromatic incense on the nose. The palate is supple and poised. Plump, tender and forward drinking. The finish is mineral and earthy, with powdery tannins and mouth cleansing freshness. Organic/Biodynamic.

Grown in hillside plots overlooking the Gironde estuary, the estate comprises 150 acres with forest hedges, wetlands and natural grass areas dividing each alternate row to support a maximum biodiversity. The soil is clay limestone with the presence of many fossils going back to before the last glaciations, giving the wine a mineral quality specific to the château Peybonhomme. Spontaneous fermentation with indigenous yeasts of the estate strengthens the influence of the soil. Fermentation takes place at cold winter temperatures in order to preserve all the freshness of the fruit. The wines are moved by gravity wherever possible and are aged in a mixture of concrete and wooden vessels, with one-third in barrels of various ages (1-3 years). No clarifying; very light filtration at bottling.

Jean-Luc and Catherine Hubert are the owners and wine-makers of Chateau Peybonhomme Les Tours within the appellation Premières Côtes de Blaye. The family, on Catherine's side, has been growing wine at Chateau Peybonhomme Les Tours since 1895. It is currently the largest biodynamic vineyard in Bordeaux, and together with their other holdings (Ch. La Grolet in Cotes de Bourg purchased in 1997, and another Blaye property bought in 2011), makes the Huberts the largest biodynamic producers in Bordeaux. Along with their son Guillaume and daughter Rachel, they manage the estates from the vines to the bottling line. At the heart of their efforts is a dedication to organic and biodynamic farming. All of their vineyards have been certified by Demeter since 2000. The care given to meticulous and natural winemaking makes it possible to achieve complexity and purity in the wines.

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## *Tasting Note:*

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TOURS  
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## *Shelf Talker:*

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