

CHÂTEAU PEYROS MADIRAN 'TRADITION' TANNAT- CABERNET FRANC



Tannat and Cabernet Franc. Deep and intense ruby red color. Powerful aromas of red berries and cherries, classic of the Tannat grape. Supple in the mouth, soft, with full and well-rounded tannins. Flavors of cherry with bright freshness on the finish. Will pair nicely with roasted meat (lamb, beef), barbecue, meats in sauce, duck breast and cheese. Best decanted 15 minutes before pouring. Aging potential of 10-15 years.

From 22 acres of vines in the most southern oriented vineyard of the Madiran appellation. The soil is rolled pebble and intermediate gravel on a sandy and silty ground. The average age of the vines is 25 to 30 years. Traditional vinification with some micro-oxygenation. Skin fermentation for 20 days. Aged 12 months with 25% of new oak.

The property was built in the XVIIth century, *Peyros* means a stony place in Gascony language, which is very representative of the terroir. Jean-Jacques Lesgourgues took it over in 1999. The Lesgourgues family are among the most dynamic in the French wine world. Perhaps best known for their Armagnac house, Château de Laubade, they also own two properties in the Graves, one in Madiran, and lease a fifth in the Côtes de Blaye. Arnaud and Denis make traditional wines that are the opposite of flashy. They aren't made for quick tasting at competitions. They are always the first bottles emptied at table.

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Tasting Note:

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Shelf Talker:

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