

CHÂTEAU PEYBONHOMME LES TOURS BLAYE CÔTES DE BORDEAUX BLANC



Sauvignon Blanc and Sémillon. Aromas of roasted pineapple, apple, citrus and a distinctive tinge of pine. Fresh citrus flavors, racy acidity, a fleshy, smooth texture and nuanced complexity. Long, mineral-driven finish. Pairs perfectly with aged Comté cheese. Or pair with fried fish, pickled trout, oysters, foie gras, ravioli, or roasted chicken. Organic/Biodynamic.

Grown in hillside plots overlooking the Gironde estuary, within the Blaye Côtes de Bordeaux appellation, 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. The vines are 20+ years old. Grapes are manually harvested in small boxes during the early morning hours. Spontaneous fermentation with indigenous yeasts in concrete vats and new oak barrels (40%). Aged for 6 months on the lees with regular bâtonnage.

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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Shelf Talker:

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