

CHÂTEAU LA PEYRE “BURDIGALA”



ENTRE DEUX MERS ROUGE ● VINTAGE 2023

Grape varieties : 50% Merlot, 50% Petit Verdot



PRÉSENTATION : Burdigala is a cuvée aged in amphora that highlights the finest terroirs of the estate. This gastronomic red wine reveals a deep expression of fruit and spice, supported by a well-defined structure. Designed for ageing, it combines richness, finesse, and elegance.

VINEYARD : The plots at the origin of this cuvée are rooted in clay soils, particularly well-suited to the production of structured and complex wines. The vineyard is farmed according to organic principles, respecting both the terroir and the environment.

WINEMAKING & AGEING : Fermentation takes place in vats, followed by a combined ageing in amphorae and barrels for approximately 18 months. This ageing process refines the wine's structure and enhances its aromatic complexity.

TASTING NOTES :

Nose : dominated by ripe red fruit aromas, complemented by notes of sweet spices.

Palate : rich and ample, with a well-structured mouthfeel and present yet refined tannins, offering balance and length.

Serving temperature : 16°C

Ageing potential : 10 years and more

TECHNICAL DATA :

Appellation	Entre-deux-mers
Vintage	2023
Alcohol	13,5 % vol
Yield	35 hl/ha
Soils	Clay
Vine age	30 years
Plot size	2 ha

FOOD PAIRING :

Red meats, rich dishes, or spicy cuisine.