

# CHÂTEAU LA PEYRE “CARMÉNÈRE”



BORDEAUX SUPÉRIEUR ● VINTAGE 2023

Grape variety : 100% Carménère



**PRÉSENTATION :** This cuvée is made from 100% Carménère, an old Bordeaux grape variety that has now become rare in the region. It reveals a Carménère that is generous, round, and complex, marked by a distinctive spicy character.

**VINEYARD :** The plots used for this cuvée are rooted in clay soils, particularly well-suited to expressing the full potential of Carménère. The vineyard is farmed according to organic principles, respecting both the terroir and the environment.

**WINEMAKING & AGEING :** The grapes are harvested at full maturity to express the full aromatic richness of the variety. Fermentation and ageing take place in vats for one year.

## TASTING NOTES :

Nose : aromas of red fruits, accompanied by floral notes and characteristic spicy nuances of the grape variety.

Palate : ample and round, offering a generous fruit profile supported by fine and elegant tannins, bringing balance and length

Serving temperature : 16°C  
Ageing potential : 10 years and more

## TECHNICAL DATA :

Appellation	Bordeaux Supérieur
Vintage	2023
Alcohol	13,5 % vol
Yield	15 hl/ha
Soils	Clay
Vine age	10 years
Plot size	1 ha



## FOOD PAIRING :

Mediterranean cuisine, spicy dishes, Latin American cuisine, grilled meats, and slow-cooked dishes with spices.