

CHÂTEAU LA PEYRE

“ENTRE DEUX MERS BLANC”

Grape varieties : 50% Sauvignon Blanc, 50% Sémillon



PRÉSENTATION : This dry white wine fully expresses the freshness and conviviality of Entre-Deux-Mers wines. An accessible and expressive cuvée, ideal for discovering the style of Bordeaux white wines in a relaxed and gourmet spirit.

VINEYARD : The plots used for this cuvée are rooted in clay-limestone soils typical of the Entre-Deux-Mers region. The vines, with an average age of 30 years, are farmed organically, respecting both the terroir and the environment.

WINEMAKING & AGEING : Each grape variety is vinified separately in order to preserve its identity. Sauvignon Blanc is fermented and aged in stainless steel tanks to retain its aromatic freshness. Sémillon is fermented and aged in 400-litre barrels, bringing roundness and complexity. The final blend is aged for approximately 10 months.

TASTING NOTES :

Nose : aromas of citrus and exotic fruits.

Palate : fresh and fruity attack, evolving towards a smooth and rounded texture driven by Sémillon, with notes of quince and pear.

TECHNICAL DATA :

Appellation	Entre-Deux-Mers
Vintage	2024
Alcohol	13 % vol
Yield	45 hl/ha
Soils	Clay limestone
Vine age	30 years



FOOD PAIRING :

Aperitifs, seafood, oysters, shellfish, and cheese platters.