

CHÂTEAU LA PEYRE “LES ORIGINES”



BORDEAUX WHITE ● VINTAGE 2024

Grape variety: 100% Sémillon



PRÉSENTATION : Les Origines is a single-parcel cuvée from a Sémillon vineyard planted in 1948. It pays tribute to the estate's old vines.

This wine offers a deep and mineral style, where the complexity of Sémillon is expressed with elegance and precision.

VINEYARD :

Located on clay-limestone soils typical of the Entre-Deux-Mers region, these old vines produce a rich and deeply mineral wine, marked by the expression of limestone.

The vineyard is farmed organically, respecting both the terroir and the environment.

WINEMAKING & AGEING :

The Sémillon grapes are vinified in 300-litre barrels, then aged on lees for one year in oak, in order to develop complexity, texture, and aromatic depth.

TASTING NOTES :

Nose : delicate aromas of white flowers, pear, and quince, accompanied by mineral nuances.

Palate : broad and generous attack with a rich texture, supported by a marked mineral backbone. The finish reveals a subtle smoky note, bringing length and complexity.

Serving temperature : 12°C

Ageing potential : 10 years and more

TECHNICAL DATA :

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| Appellation | Bordeaux |
| Vintage | 2024 |
| Alcohol | 13 % vol |
| Yield | 30 hl/ha |
| Soils | Clay limestone |
| Vine age | 78 years |
| Plot size | 65 ares |

FOOD PAIRING :

Cooked fish, cooked shellfish, rich poultry, and aged cheeses.