

# CHÂTEAU LA PEYRE “PAR NATURE”

## BORDEAUX RED ● VINTAGE 2023

Grape varieties : 90% Merlot, 10% Malbec



**PRÉSENTATION :** Designed as the red expression of the convivial spirit of Entre-Deux-Mers, this wine fully expresses fruit and generosity. A pleasure-driven wine, ideal for relaxed moments and sharing occasions.

**VINEYARD :** The plots used for this cuvée are rooted in sandy-loam soils, promoting fruit expression and soft tannins. The vines, with an average age of 25 years, are farmed according to organic principles, respecting both the terroir and the environment.

**WINEMAKING & AGEING :** Fermentation and maceration take place in vats, allowing the extraction of pure fruit and a supple structure. The wine is then aged for over one year in order to preserve its freshness and its fruit-forward character.

### TASTING NOTES :

Nose : aromas of fresh red fruits, dominated by cherry.

Palate : round and generous attack, driven by expressive fruit and very soft tannins, offering an easy-drinking and approachable wine.

Serving temperature : 15°C

### TECHNICAL DATA :

|             |            |
|-------------|------------|
| Appellation | Bordeaux   |
| Vintage     | 2023       |
| Alcohol     | 13,5 % vol |
| Yield       | 45 hl/ha   |
| Soils       | Sandy Loam |
| Vine age    | 25 years   |



### FOOD PAIRING :

Aperitifs, grilled meats, and pizzas.