

CHÂTEAU LA PEYRE “RAYON D’OR”



VIN DE FRANCE ● VINTAGE 2025

Grape varieties : 70% Sémillon, 30% Muscadelle



PRÉSENTATION : Rayon d'Or is a sweet wine made from old vines harvested as noble rot berries. This luscious wine is born from the presence of botrytis, which naturally concentrates sugars and aromas.

Inspired by the great sweet wines of Bordeaux, it pays tribute to this tradition while offering a personal expression of the estate.

VINEYARD : The plots used for this cuvée are rooted in clay-limestone soils, bringing balance and minerality to the wine. The vines, around 75 years old, produce highly concentrated and expressive grapes.

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

WINEMAKING & AGEING : Harvesting is carried out by hand with several successive selections in order to pick only the grapes affected by noble rot.

Fermentation takes place in barrels, followed by ageing in barrels for approximately 10 months to develop complexity and texture.

TASTING NOTES :

Nose : aromas of candied pear and exotic fruits.

Palate : a generous and expressive sweetness, supported by a beautiful acidity that balances the richness of the sugar. The finish reveals a fine minerality brought by the limestone soils.

Serving temperature : 14°C

Ageing potential : 10 years and more

TECHNICAL DATA :

Appellation	Vin de France
Vintage	2025
Alcohol	11 % vol
Yield	20 hl/ha
Residual sugar	130 g/L
Vine age	75 years
Plot size	80 ares



FOOD PAIRING :

Aged cheeses, cooked shellfish, rich poultry, and Asian-inspired dishes such as sushi.