

Blaye Côtes de Bordeaux Red

Organic wine certified by ECOCERT



ABOUT THE VINEYARD

For this vintage, the grapes are mostly grown on gravelly clay soils and vine management is geared towards achieving flawless quality and concentration.



WINEMAKING AND TASTING NOTES

Château LA BRAULTERIE DE PEYRAUD Cuvée Prestige is a blended wine inspired by the traditional Bordeaux blend. Plots are carefully selected in order to obtain low yields (40hl / ha) and tended with the utmost care so the grapes can slowly ripen and be picked when they are at their best. Merlot dominates at 60%, and Malbec (30%) provides additional aromatic complexity (peppery notes). Cabernet Sauvignon (10%) provides a firmer structure. Fruit concentration, as well as a long maceration (28 to 30 days) and optimum tannin extraction give this wine body and expressiveness. It is aged for one year in new barrels and one-wine used barrels. We bottle the wine ourselves at the château.



DISTINCTIVE FEATURES

This vintage will delight those who enjoy bold wines. With its great ageing potential, it is perfect for special meals and moments.

PACKAGING

- 75 cl bottle : Tradition reference II
- Back Label (customisable)
- 6 or 12-bottle lay-flat boxes



www.chateau-la-braulterie.com

