



CHÂTEAU
PEYLABY



Vintage	2019
Harvest	03 rd octobre 2019
Grape variety	60% Merlot, 40% Cabernet Sauvignon
City	Saint Germain d'Esteuil, Ordonnac, Saint-Yzans-de-Médoc
Region	AOC Médoc
Environmental commitment	In transition to organic cultivation from 2018 to 2021
Soil types	60% clay limestone, 25% sand and muddy, 15% gravelly
Surface	9 hectares
Density	5000 vines/ha

The 2019 vintage of Château Peylaby is full of energy: it is characterized by its lively, salty nose, which is characterized by raspberries. The winery is in the third year of conversion to organic viticulture. We work our soils with natural or seed grass and with flat tillage tools. The vines are fertilized with manure from a local grower, our own plant fertilizer and a plant cover. The wine was vinified in stainless steel tanks, the oenological additives were minimized. The extraction was carried out by means of complete pumping and flushing of the mash cap.

Château Peylaby

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