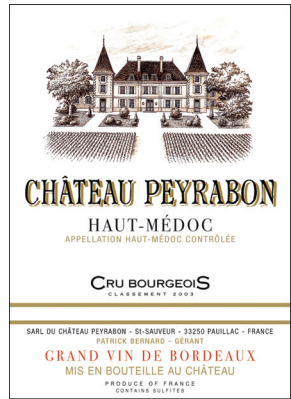




2006
CHATEAU PEYRABON
HAUT-MÉDOC



THE WINE

<i>Appellation</i>	HAUT MEDOC
<i>Vintage</i>	2006
<i>Denomination</i>	Cru Bourgeois 2003 classification
<i>Production</i>	14,842 cases of 12 bottles
<i>Blending</i>	59% Cabernet Sauvignon - 31% Merlot - 7% Cabernet Franc - 3% Petit Verdot
<i>Alcohol by vol.</i>	13%

THE VINEYARD

<i>Situation</i>	ST SAUVEUR MEDOC
<i>Surface</i>	50.25ha
<i>Soil</i>	Sandy gravel on clay subsoil. Clay limestone for 5ha
<i>Average age</i>	18 years old
<i>Density of planting</i>	60% of vineyard: 8,500 vines per ha 40% of vineyard: 6,500 vines per ha

THE VINTAGE

<i>Flowering</i>	From the 1st to the 10th of June, 2006
<i>Veraison</i>	From July 28th to August 12th, 2006
<i>Harvest</i>	From September 20th to October 6th, 2006. Manual and machine.
<i>Surface in Production</i>	50.25ha

WINE MAKING

<i>Sorting</i>	In the case of manual harvesting, all the grapes are sorted at the end of each row. Where machine harvesting is used, the grapes are manually sorted on sorting tables, on arrival at the winery.
<i>Wine-making follow-up</i>	Thermoregulated concrete vats - Vinification by selected parcels Fermentation around 25-26°C Gentle extraction by pumping-over / adapted releases Length of maceration is determined by tastings, depending on the grape variety and vineyard provenance. Duration from 16 to 24 days.
<i>Pressing</i>	Use of rotating vertical wine press, to obtain gentle extraction. Press wine systematically separated. Further tasting of press wine will determine addition to finished wine or not.
<i>Maturing</i>	Malolactic fermentation takes place mainly in barrel. Traditional maturation in barrel (of which 35% are renewed each year). Duration: 14 months. Fining in vat before bottling.
<i>Bottling</i>	At the Château, from the 2nd to the 8th of September, 2008

Tasting notes
Jacques & Eric BOISSENOT
April 2009

This wine managed to withdraw the most appealing elements from this vintage: density, tight tannic frame, width and length though still with subtleness and fineness. Enhanced by a delicate wood bringing a spicy character, this wine will even gain in depth and will keep on getting better.