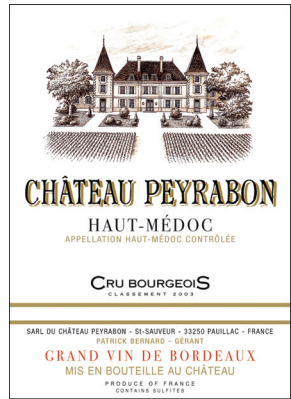




2008
CHATEAU PEYRABON
HAUT-MÉDOC



THE WINE

<i>Appellation</i>	HAUT MEDOC
<i>Vintage</i>	2008
<i>Denomination</i>	
<i>Production</i>	14,200 cases of 12 bottles (forecast)
<i>Blending</i>	68% Cabernet Sauvignon - 28% Merlot - 4% Petit Verdot

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>	20 years old
<i>Density of planting</i>	52% of vineyard: 8,500 vines per ha 48% of vineyard: 6,500 vines per ha

THE VINTAGE

<i>Flowering</i>	From 9th to 18th of June, 2008
<i>Veraison</i>	From 5th to 20th of August, 2008
<i>Harvest</i>	From the 1st to the 14th of October, 2007. Manual and machine.
<i>Surface in Production</i>	59.42ha

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. Onboard Pellenc system « Selectiv process » for the mechanical harvest finished off by a hand made selective picking on sorting conveyor when received in vat-room.
<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 20 to 30 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 25% are renewed each year). Duration: 14 months. Fining in vat before bottling.
<i>Bottling</i>	At the Château on September, 2010 (forecast)

Tasting notes
Jacques & Eric BOISSENOT