

# Ch Peylaby Medoc

## THE FACTS

COUNTRY: France  
REGION: Bordeaux  
APPELLATION: Medoc  
CEPAGE: 60% Merlot, 40% Cabernet Sauvignon  
WINEMAKING: In tank  
ALCOHOL BY VOLUME: 13.5%  
AGING: in stainless still tanks  
ANNUAL PRODUCTION: 24 000 bottles

## THE STORY

Blandine and Jérémy Borde grew up in the vineyards then took over the family property from Jérémy's grandparents in 2015.

Committed to sustainable agriculture, Bandine and Jérémy made the decision to run Château Peylaby in organic farming since 2018.

Château Peylaby is a pioneer of sustainable practices in AOC Médoc.

**PHILOSOPHY:** Since August 2021, the conversion to organic farming has been successfully completed. Next step: consider the steps to lead Château Peylaby towards certification in biodynamic viticulture (Demeter).

**BIOGRAPHY:** Stags and deer are very present in the Médoc and their appearances when we are in the vineyards are a magical moment and never leave one indifferent.

So Blandine and Jérémy decided to integrate this image into their wines through this beautiful drawing that they imagined.

## THE ADJECTIVES

**OVERALL:** Fresh & Fruity

**AROMAS / FLAVORS:** Red & Black fruits with underwood hints

**MOUTHFEEL:** Fresh, fruit forward and wellbalanced

## THE SELLING POINTS

Organic - young owners - fruit forward

**SUSTAINABILITY:** Certified Organic

**PAIRINGS:** Red meat, cheese, BBQ, stew

