

# 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 steel tanks

ANNUAL PRODUCTION: 24 000 bottles

## THE STORY

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

Committed to sustainable agriculture, Blandine and Jérémie 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 Jérémie 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

