

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

