



CHATEAU PEYROS

"a stony place" in Gascony language
AOC Madiran



Château Peyros ("a stony place" in Gascony language) is a 17th century estate and mansion.

The wines of Madiran have had quite a boost since the recent publication of Roger Corder's book [The Wine Diet](#).

Besides being one of the best expressions of French Terroir, these are wines for food, and often need a little time to come up to temperature and to breathe a little to reveal their true depth and splendour - these are not for the faint-hearted, but with the right food and company they can be glorious!!!

Winery website: www.vignobles-lesgourgues.com

WINE ESTATE

This property dated from the 17th century and was bought by Jean Jacques Lesgourgues in 1998. With a new viticultural policy and after major investments, Chateau Peyros is now one of the leaders in the appellation. The property represents 26 hectares (65 acres) of vineyards in the most southern area of Madiran. Production: 4,000 cases.



SOIL

The 20 hectares of vines are cultivated through sustainable agriculture. The organic contribution is natural, exclusively made of organic manure from a herd of 300 ewes that walks around the vineyard from October until May.

The red varieties grow in a rock-hard and iron rich chalky clay soil. This soil is so hard that it takes a pair of oxen to rip it up. To accommodate the oxen, vines are planted more widely apart than normally seen in Europe. The Chateau Peyros Vieilles Vignes is produced only with old vines (40 to 50 years)

GRAPE VARIETY

- 80% Tannat. Grape predominantly used to make Madiran AOC wines, giving them high levels of tannin and a high alcohol level, and the ability to age very well. Rosé wines are also made from it; these are usually very full bodied. It is also grown in Argentina, Australia, Italy, Uruguay and in small quantities in Napa, in Georgia and in Virginia.
- 20% Cabernet Franc

VINIFICATION

A stainless steel tank was built in the 1980s under famous Emile Penaud's advice.

In 1999, the winery was equipped with temperature control and micro-oxygenation systems that could soften the wines made with Tannat. Therefore, it became possible to obtain fresher wines in the first years, without losing their strong aptitude for ageing.

The cellar dates back to the 17th century and is naturally isolated and hydrometrically. For a major part of the wines, the malolactic fermentation is done in the barrels in order to bring more volume and velvet to the wines.

- Traditional vinification in order to obtain colourful and very concentrated wines.
- Long fermentation and micro-oxygenation (20 days)
- 14 to 16 months ageing in oak (40% in French new oak and 60% in one year barrels).
- Unfined, unfiltered

AWARDS, ARTICLES

"A deep, impenetrable purple core with a dark ruby rim - a real glass-stainer! Classic aromas of blackcurrant, plum, bramble and cedar, together with a hint of eau de vie and peppermint, all complemented by well integrated coffee-infused oak. Ripe bramble, cassis and bitter cherry flavours, infused with bitter chocolate and spice, great acidity and firm, but fine tannins. A stunning wine, and a match for expensive classed-growth Claret at five times the price." [Leon Stolarski Fine Wines](#)

FOOD PAIRING

This wine is perfect to drink with red meat, T-bone, strong flavored cheeses. It will beautifully age for 15 years or more.

TASTING NOTES by Eric Saignes, Château Peyros Winemaker

Beautiful dark ruby color with garnet-red tints. Generous nose of fresh fruit with hints of plum, cocoa, and slightly toasted. Very soft on the palate, with fruit and grilled flavors. Long finish with fine, round and well-matured tannins.

