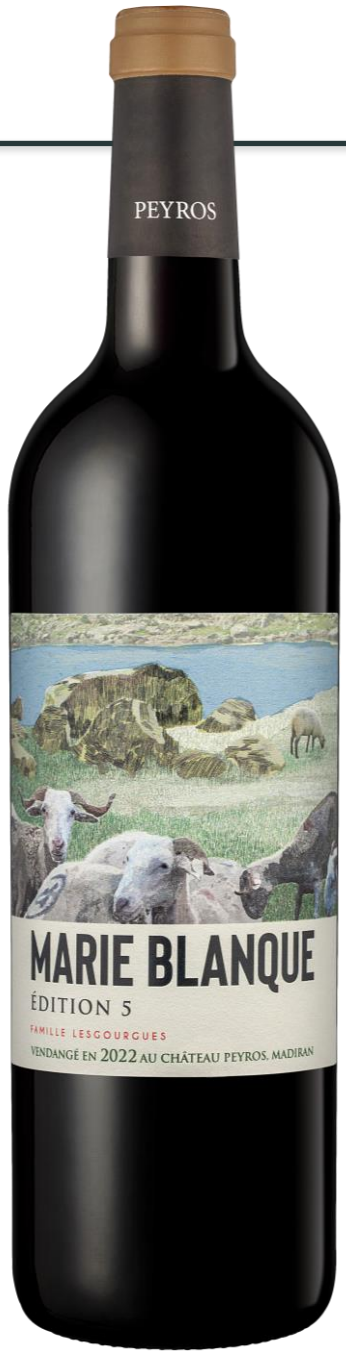
CHÂTEAU
PEYROS
MADIRAN

MARIE BLANQUE 2022



HISTORY

❖ The property was built in the XVIIth century, and Jean Jacques Lesgourgues took over it in 1999
❖ « *Peyros* » means a stony place in Gascony language, which is representative of the terroir
❖ The 20 hectares vineyard got the Terra Vitis and HVE certification in 2018

VINEYARD

❖ Plot selection parcellaire of 2ha facing south and southeast
❖ Terroir: rolled pebbles and intermediate Graves on a clay-silty soil.
❖ Average age of vines: 23 years. Year the plot was planted : 2000.
❖ Yield: 35hl/ha / Production : 8990 bottles

GRAPE VARIETY

❖ 100% Tannat

VINIFICATION

❖ Maceration under grape marc of three weeks
❖ Smooth vinification in small stainless steel vats
❖ Micro-Oxigenation of the wine to smoother the tannins

AGEING POTENTIAL

❖ 10 years

TASTING NOTES

❖ **A deep red color**
❖ The nose is powerful revealing freshness, red and black fruits aromas.
On the palate, the attack is round and supple. The evolution reveals subtle spicy notes and gives way to a finish with silky tannins.

GOURMET INSTANT

❖ A fully-expressive wine to pair with planks and dishes, to share with friends.

AWARDS

Vintage 2022	**Ambassador Wine**	**Appellation Madiran 2025**
Vintage 2022	90/100	Wine Enthusiast 2025
Vintage 2020	90/100	Wine Enthusiast 2024
Vintage 2019	91/100	Wine Enthusiast 2022
Vintage 2018	Gold Medal	Concours des vins du Sud-Ouest 2021
Vintage 2016	Recommanded	Decanter World Wine Awards 2020
Vintage 2016	Gold Medal	Concours Terre de Vins 2020