



## Château Peybonhomme-les-Tours

### Cuvée 2C - 2020

---

**AOC:** Vin de France

**Vintage:** 2020

**Vol:** 13.5 %

**RS:** 0 g/L

**S02:** 48 mg/L

**Total Production:** 4,000 bottles

**Grapes:** 50% Syrah, 25% Touriga Nacional 15% Malbec 10% Merlot

**Soils:** Clay-Limestone, Gravelly Limono

**Vegan:** Yes

**Allergens:** None

**Closure:** Cork + Wax

**Drinking Window:** 2 - 3 years

**Ethos:** Certified Demeter Biodynamic

**Producer:** Brother and sister winemaking duo Rachel and Guillaume Hubert inherited Château Peybonhomme-Les-Tours in 1997 and immediately introduced biodynamic practices.

Their bright, accessible Bordeaux has been a long running favourite for customers of my wine tasting business, not just for the high quality, but also the affordable price. It's the only wine from my range that I do not have exclusivity over, but I have managed to keep the price competitive.

When I met with Rachel and Guillaume I was struck by the calibre of their wines across the full range

**Viticulture and Vinification:** Double guyot pruning, spontaneous winter grass cover. Spring tillage, plow one row out of two. Treatments combining Bordeaux mixture in small quantities with herbal teas such as horsetail or nettle. 35hl/ha. Fermentation with indigenous yeasts from the estate. Assembly from harvest, gentle whole grains extraction. No Fining, no filtration and bottled on a fruit day.

**Tasting:** Powerful and dark fruited. Grippy tannins, but somewhat new-world fruited in this Syrah dominant wine. Not as full bodied as you might expect following the nose and actually rather accessible despite its youth.



**Imported by:** Benedict Butterworth Ltd.  
Unit 47, Containerville, 1 Emma Street  
E2 9FP London

**Contact:** benedictbutterworth.com  
info@benedictbutterworth.com  
+44(0)7 984 424 860