



Château Peybonhomme-les-Tours Blaye-Côtes-de-Bordeaux - 2020

AOC: Blaye-Côtes-de-Bordeaux Rouge

Vintage: 2020

Vol: 14 %

RS: 0 g/L

S02: 40 mg/L

Total Production: 250,000 bottles

Grapes: 75% Merlot, 15% Cab-Franc,
10% Malbec

Soils: Clay-Limestone

Vegan: Yes

Allergens: None

Closure: Cork + Foil

Drinking Window: 3 - 5 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: Taille en guyot double, enherbement hivernal spontané. Travail des sols au Printemps, laboure un rang sur deux. Traitements associant la bouillie bordelaise en faible quantité avec des tisanes telles que la prêle ou l'ortie. 35 hl/ha. Fermentation avec levures indigènes du domaine, températures maîtrisées en cuve béton. No Fining, no filtration and bottled on a fruit day

Tasting: A mixture of red and black fruits on the nose with slight earthy notes and grippy tannins that create a chewy mouthfeel that make you crave another sip.



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