

PREMIUM WINES

CHÂTEAU PEYREBLANQUE



This vineyard existed in 1874 under the name of "Blanque" and was composed of 30 hectares. After many ups and downs, the estate was bought by the Medeville family in 1990 and they have reconstructed the Château true to its original form.



Grape varieties

50% Sauvignon 50% Muscadelle



15 years - 11 hectares



Soil

Red clay-limestone soil where bedrock sometimes shows on the surface





After picking, grapes are pressed. Must is cold stored for 5 days then put into barrels for fermentation

Tasting notes



it has a light yellow colour with golden hues. Its nose releases delicate flavours of white flowers and yellow fruits mixed with scents of vanilla and toast. This wine offers a round structure which extends into a nice freshness

Suggested dishes



A good match with burbot in sauce and basmati rice or stir-fried scallops with vegetables. But also with strong cheeses



