



DOMAINES
PEYRONIE

CHÂTEAU
FONBADET
PAUILLAC

Technical sheet

—
2023

Owner	Pascale Peyronie Domaines Peyronie
Oenologists	Michel Rolland Julien Viaud
Area of vineyard	11.5 ha, in two separate areas: 1.5 hectares around the property next to Château Latour and Château Pichon Comtesse, and 10 hectares in the north of the appellation surrounded by Château Mouton Rothschild's vines.
Soil	Deep Garonne gravel, gravelly rise whose profile has been thoroughly analysed.
Average age of vines	50 years
Yields	57 hl/ha
Harvests	Plot selection, manual harvests with an initial sorting in the vineyard and a second sorting on a vibrating table in the vat room.
Harvest dates	Started on September the 19 th of 2023 for Merlots and October the 2 nd of 2023 for Cabernets Sauvignon. Ended on October the 8 th of 2023.
Vinification	Traditional vinification, separation from solids after maceration for 28 to 35 days. Temperature-controlled vats.
Ageing in barrels	100% (55% new french oak)
Duration	16 to 18 months
Blend	88% Cabernet Sauvignon 12% Merlot

Complex nose of blackcurrant, blackberry, and blueberry, supported on aeration by toasty notes of mocha, toast and cider. There are also more floral notes of peony and violet.

Quite concentrated on the palate, with an elegant, tight texture. A fine texture underpinned by freshness, giving the blend great length.