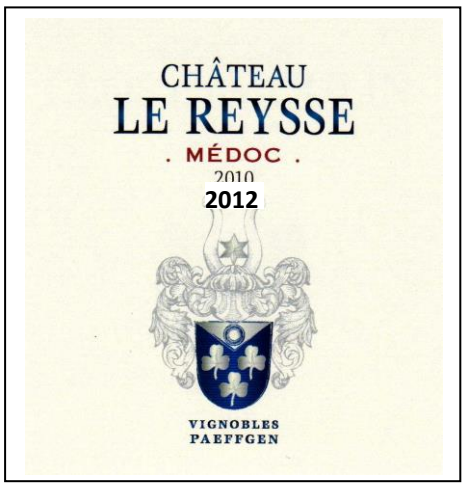

Château LE REYSSE
2012

Appellation :	AOC Médoc
Terroir:	Graves Girondines
Area under Vines:	5 ha
Density of plantation:	5.000 – 6.000
Rendement:	32 hl/ha
Grape varieties:	60% Cabernet Sauvignon, 40% Merlot
Average age of the vines:	50 years
Harvest:	machine and hand picking
Vinification:	traditional with temperature control
Ageing:	new barriques (20 months) French oak from the forests Allier & Tronçais
Fining:	assemblage after aging without usage of collage agent bottled with slight filtering
Alcohol:	13,5 %
Production :	25.400 bouteilles, 960 magnums, 60 double magnums, 10 imperiales vegetarian

The wine might form some depot in the bottle after years of aging, which is a sign of maturity and requests decanting.

Owner/ Contact:	Vignobles Paeffgen Stefan & Heike Paeffgen
Address :	1, Route de Condissas à 33340 Bégadan
Phone :	0556 41 50 79
Email :	vignobles@paeffgen.org
Internet :	www.vignoblespaeffgen.org