



Château LE REYSSE 2019

Appellation :	AOC Médoc
Terroir:	Graves Girondines limestone underground Merlot clay underground Cabernet Sauvignon
Area under Vines:	5 ha
Density of plantation:	5.000 – 6.000
Yield:	30 hl/ha
Grape varieties / age:	2% Cabernet Franc more than 100 years 88% Cabernet Sauvignon more than 50 years, 10% Merlot more than 60 years
Harvest:	machine and hand picking 08.10. Merlot 12.10. Cabernet Franc 10.10. Cabernet Sauvignon
Vinification:	traditional with temperature control, 35 days
Ageing:	new barriques (24 months) French oak from the forests Allier & Tronçais
Fining:	assemblage after aging without usage of any additives except sulfite
Alcohol:	13,5 %
Production :	25.070 bouteilles, 520 magnums, 112 double magnums, 41 imperiales vegetarian

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

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