



Château LE REYSSE 2020

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:	23 hl/ha
Grape varieties / age:	2% Cabernet Franc more than 100 years 83% Cabernet Sauvignon more than 50 years, 15% Merlot more than 60 years
Harvest:	machine and hand picking 27.09. Merlot 01.10. Cabernet Franc 30.09. Cabernet Sauvignon
Vinification:	traditional with temperature control, 28 days
Ageing:	new barriques (24 months) French oak from the forests Allier & Tronçais
Fining:	no fining additives
Alcohol:	13,5 %
Production :	26.800 bouteilles, 270 magnums, 30 double magnums, 28 imperiales
Ingredients:	berries, sulphites, no other additives (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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