



DOMAINES  
PEYRONIE

CHÂTEAU  
FONBADET  
PAUILLAC

*Technical sheet*

—  
2022

<b>Owner</b>	Pascale Peyronie Domaines Peyronie
<b>Oenologists</b>	Michel Rolland Julien Viaud
<b>Area of vineyard</b>	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.
<b>Soil</b>	Deep Garonne gravel, gravelly rise whose profile has been thoroughly analysed.
<b>Average age of vines</b>	50 years
<b>Yields</b>	51 hl/ha
<b>Harvests</b>	Plot selection, manual harvests with an initial sorting in the vineyard and a second sorting on a vibrating table in the vat room.
<b>Harvest dates</b>	Started on September the 21 <sup>th</sup> of 2022 for Merlots and September the 23 <sup>rd</sup> of 2022 for Cabernets Sauvignon. Ended on September the 29 <sup>th</sup> of 2022.
<b>Vinification</b>	Traditional vinification, separation from solids after maceration for 28 to 35 days. Temperature-controlled vats.
<b>Ageing in barrels</b>	100% (55% new french oak)
<b>Duration</b>	16 to 18 months
<b>Blend</b>	80% Cabernet Sauvignon 20% Merlot

Good aromatic expression with notes of blackcurrant and bramble, supported on aeration by hints of pepper, violet and iris.

Fleshy on the palate, with a very elegant tannic structure. The freshness gives great length to the wine.