



Domaine Name	La Peyre
Family/Owners Name	Rabiller
How many years has the family owned the domaine?	1950
How many generations?	2
How many hectares of vines are leased?	1.5 ha
How many hectares of vines are owned?	8 ha
Are your vineyards or wines Organic or Biodynamic Certified? If yes, in the EU? In the US? If no, are you in the process of becoming certified? When?	Raisonné
Describe your vineyard management practices (e.g. low-intervention, organic, biodynamic, standard, etc.).	Manual harvest
PLEASE ALSO ADDRESS THE FOLLOWING IN YOUR REPLY:	
Do you do field work and harvest manually? By machine? By horse?	Vine work by hand except the treatments and clipping by machine Soil work by tractor
Do you practice green harvest? Leaf thinning?	Leaf-thinning on the north face or east face
How do you fertilize?	Green harvest, We use organic fertilizer when it is necessary
Do you typically sell or buy any grapes? Please specify.	No
Do you sell off any of your wine en vrac/allo sfuso?	No



GRAND VIN DE BORDEAUX
CHATEAU LA PEYRE
1998



Saint-Estèphe

APPELLATION SAINT-ESTÈPHE CONTRÔLÉE

ALC. 12.5% BY VOL. 750ML

E.A.R.L., VIGNOBLES RABILLER
PROPRIÉTAIRES - 33180 SAINT-ESTÈPHE - FRANCE

MIS EN BOUTEILLE AU CHATEAU
RED PRODUCE OF FRANCE WINE

GENERAL INFORMATION

Appellation

Cepage/Uvaggio

%ABV

of bottles produced

Grams of Residual Sugar

VINEYARD AND GROWING
INFORMATION

Vineyard/lieu dit name(s) and locations Marbuzet-Coutelin-Leyssac

Exposures and slope of vineyards

Soil Types(s)

Average vine age (per vineyard)

Approximate harvest date(s)

PLEASE SHARE ANY NOTES
ABOUT HARVEST/GROWING
SEASON FOR THIS WINE IN
THIS VINTAGE

HOW DOES IT COMPARE TO
PREVIOUS VINTAGES?

Saint Estèphe

50% merlot et 50% cabernet
sauvignon

Alc 13% by vol

40000

0

Table-land

Gravel 45%, clay-limestone 50%

35-40 years

September 25-28

2016 : very humid spring, very dry
summer (heatwave in August).
Beneficial thunderstorms at the
beginning of September

2015 : dry and cool summer, very
beautiful September. 2014 : dry and
cool summer. 2013 : the flowering was
not really homogeneous with humid
summer especially in September

WINEMAKING/CELLAR
INFORMATION

56-43 58th St, Maspeth, NY 11378
(800) 910-1990
info@madrose.com • madrose.com



% whole cluster, % destemmed	Destemmed
Fermentation: vessel type and size	Stainless steel tank with temperature control
Duration of cuvaison	25-30 days
Duration of contact with lees	90 days
Select or indigenous yeast?	Sometimes, when needed, select yeasts
Please share notes about winemaking process for this wine. PLEASE ADDRESS THE FOLLOWING, IF APPLICABLE: pump-overs, punch-downs, racking, movement/transfer of wine done by gravity or pumping?), batonnage, malolactic fermentation allowed, chaptalization	Cold maceration for 5-7 days. 28 °C during the fermentation. Pumping-over with aerations twice a day. Hot maceration (25-28°C) in tank with batonnage. 2 punching-down. Malolactic in tank.
Elevage: vessel type(s) and size(s)	Ageing in barrels including 40% new barrels
Duration of elevage	12 to 15 months according to vintage
Duration of bottle ageing before release to US market	From 6 months to 2 years
Do you practice fining and filtration? If yes, please describe	Fining if necessary with egg white. Filtration if necessary
Do you add sulfur? If so when and how much? How much sulfur remains in the wine at release?	Yes, SO ₂ between 80 and 100 mg/l – monthly monitoring
PLEASE DESCRIBE THIS FINISHED WINE FROM THIS VINTAGE. HOW DOES IT COMPARE TO PREVIOUS VINTAGES?	2015 : elegant wine, lots of fruits. On the palate it is soft. Wine with a potential of ageing but can be drunk in 4-5 years too