

CHÂTEAU LE PAYRAL

AOC BERGERAC



PRESENTATION

The property extends over thirty hectares distributed in three islands on the limestone plateaus of the south of the Dordogne in continuation of the hills of Monbazillac and at the gates of the Bordeaux vineyard.

The vineyard, of about fifteen hectares in total, is established mainly on limestone rocks of Castillon.

Since 2005, the entire estate has been conducted in organic farming. Particular interest is paid to working the soil, plant cover and green manure.

In the winery too, special attention is paid to the expression of the terroir. The vinifications are made almost exclusively with indigenous yeasts.



TECHNICAL INFORMATION

Winemakers: Isabelle & Thierry Daulhiac

Soils: sandy clay loam

Grapes:

- 45% Sauvignon
- 40% Sémillon
- 15% Muscadelle

Production: 25 000 bottles

Vinification:

The harvest is done so that the maturity and the sanitary quality are the best possible.

A green harvest can be carried out.

The grapes are macerated for 24 hours.

During the pre-fermentation phase, the harvest and the juices are inerted with carbon dioxide in order to preserve the aromatic intensity.

Pressing is carried out with a pneumatic press which guarantees a smoother and finer extraction of the juices.

Then, static settling takes place, which is extended by a cold housing for 5 to 6 days.

The alcoholic fermentation will start thanks to the indigenous yeasts.

During fermentation, the temperature is maintained at 18 °C.

