

# 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:** clay-limestone

**Grapes:**

- 50% Merlot
- 30% Cabernet Sauvignon
- 20% Cabernet Franc

**Production:** 25 000 bottles

**Vinification:**

The mechanical harvest allows a total destemming of the harvest.

We practice a cold pre-fermentation maceration then the marc is worked exclusively by punching down.

This makes it possible to break it completely but gently: it thus gains fruit and tannic quality.

During this period, the temperature is controlled and does not exceed 28-30 ° C.

Vatting lasts from 15 to 20 days depending on the characteristics of the batch: material, color, etc.

It is after tasting that we determine the right time to sell and press.

Malolactic fermentation then takes place.

