

# LOU PAYRAL

## IGP PÉRIGORD



### 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.

The cuvée Lou Payral is a fully vinified and conditioned wine without the addition of sulphites. Its name refers to the Occitan language and sounds like a return to the origins, what we wanted to do with this wine, an expression of our terroir.

Lou Payral is made from Merlot grapes grown on a clay-limestone soil rich in flint and iron oxides. The harvest is done at full maturity.



### TECHNICAL INFORMATION

**Winemakers:** Isabelle & Thierry Daulhiac

**Soils:** clay-limestone

**Grapes:** 100% Merlot

**Production:** 2 000 bottles

**Vinification:**

The vatting is carried out in whole berries with immediate yeasting in order to saturate the environment. The cap is punched during the whole fermentation period. The devatting takes place after three weeks; malolactic fermentation taking place under marc.

The aging takes place in tanks for less than six months, bottling is made the following spring.

The wine did not experience any addition of sulphites either during aging or during bottling.

**Tasting:**

Lou Payral has a beautiful deep color with purple hues; the intense and frank nose develops aromas of ripe fruit and notes of hot chocolate, of delicious powdered cocoa.

The mouth reveals the same aromas balanced by a lot of freshness. The still young but silky tannins extend the finish with a touch of bitterness.

