

# CHÂTEAU LE PEY



VINS DE PROPRIÉTÉ DE LA FAMILLE COMPAGNET

APPELLATION D'ORIGINE CONTRÔLÉE

MÉDOC

SITUATION GÉOGRAPHIQUE

BÉGADAN

<b>Vineyard size</b>	32 hectares
<b>Yield</b>	55 hectolitres/hectare
<b>Production</b>	230 000 bottles
<b>Soil Type</b>	Clay-limestone
<b>Pruning method</b>	Double Guyot
<b>Grape Varieties</b>	55 % cabernets sauvignon – 45 % merlots
<b>Average vine age</b>	20 years
<b>Vine density</b>	5 000 to 6 000 vines/hectare
<b>Vinification</b>	Optimum ripeness at harvest, traditional in temperature controlled vats with pre-fermentation maceration. Long vatting time for maximum contact with skins.
<b>Aging</b>	For a minimum of 12 months in French oak barrels, Including 25% new oak.
<b>Bottling</b>	A light filtering before bottling 18 months after the harvest
<b>Tasting notes</b>	Appealing, deep garnet red in colour with a complex bouquet (ripe grapes, woods and spices). On the palate this is a full and well balanced wine.
<b>Food pairing</b>	This wine goes perfectly with all red meats and cheeses.
<b>Counselling Oenologist</b>	Antoine Medeville

## MAJOR AWARDS :

- Gold medal in the « concours général agricole de Paris » (Vintage 1999)
- Coup de cœur guide Hachette 2003 (Vintage 1999)
- Silver medal in the « concours général agricole de Bordeaux » (Vintage 2001)
- 2 stars in the « guides Hachette » from 2004 to 2008 (Vintages 2000 to 2004)
- Voted 3 stars by « Decanter Magazine » (Vintage 2003)
- Silver medals in the « concours des vignerons indépendants 2006 & 2007 » (Vintages 2003 & 2004)

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