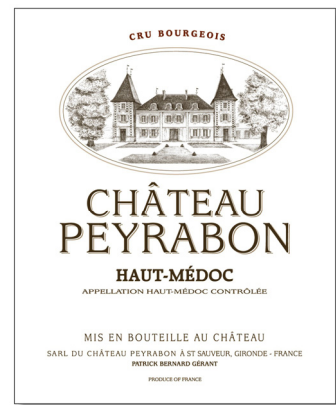




**2002**  
**CHATEAU PEYRABON**  
HAUT-MÉDOC



#### THE WINE

<i>Appellation</i>	HAUT MEDOC
<i>Vintage</i>	2002
<i>Denomination</i>	Cru Bourgeois
<i>Production</i>	15,004 cases of 12 bottles
<i>Blending</i>	31% Merlot - 60% Cabernet Sauvignon - 5% Cabernet Franc - 4% Petit Verdot
<i>Alcohol by vol.</i>	13%

#### THE VINEYARD

<i>Situation</i>	ST SAUVEUR MEDOC
<i>Surface</i>	47.51ha
<i>Soil</i>	Sandy gravel on clay subsoil. Clay limestone for 5ha
<i>Average age</i>	15 years old
<i>Density of planting</i>	60% of vineyard: 8,500 vines per ha 40% of vineyard: 6,500 vines per ha

#### THE VINTAGE

<i>Flowering</i>	From the 10th to the 18th of June, 2002
<i>Veraison</i>	From the 5th to the 21st of August, 2002
<i>Harvest</i>	From September 27th to October 11th, 2002. Manual and machine
<i>Surface in Production</i>	43.89ha

#### WINE MAKING

<i>Sorting</i>	In the case of manual harvesting, all the grapes are sorted at the end of each row. Where machine harvesting is used, the grapes are manually sorted on sorting tables, on arrival at the winery.
<i>Wine-making follow-up</i>	Thermoregulated concrete vats. Fermentation around 28°C. Gentle extraction, using the pumping-over method. Length of maceration is determined by tastings, depending on the grape variety and vineyard provenance. Duration from 20 to 30 days.
<i>Pressing</i>	Use of rotating vertical wine press, to obtain gentle extraction. Press wine systematically separated. Further tasting of press wine will determine addition to finished wine or not.
<i>Maturing</i>	Malolactic fermentation takes place mainly in barrel. Traditional maturation in barrel (of which 35% are renewed each year). Duration: 14 months. Fining in vat before bottling with gelatine.
<i>Bottling</i>	At the Château, from August 31st to September 9th, 2004

#### Tasting notes

Jacques & Eric BOISSENOT  
March 2008

Very intense and expressive nose, with lots of raspberry fruit and discreet hints of oak. Big, round and powerful on the palate with plenty of grip on the finish.