

Château Haut-La Péreyre

Haut-Benauge



The Wines

- *Haut-La Péreyre Bordeaux Blanc*: Bone-dry refreshing white Bordeaux based on Sauvignon Blanc with some Sauvignon Gris and Semillon from the *Haut-Benauge* subzone of Entre-Deux-Mers, a subzone in the hills behind the river town of Cadillac long recognized for white wines. This wine was not fined or cold-stabilized and may throw tartaric crystals. Production averages 2,500 cases.
- *Haut-La Péreyre Bordeaux Rosé*: This comes from a 10-acre parcel of Cabernet Sauvignon planted in 1998. The parcel is picked twice: first, on the opening day of the harvest, for rosé; second, about a week later, for red. It's a direct press rosé, raised in tank on its lees, and bottled at the end of February following the harvest. Crisp, racy, packed with body and lift, this is a great value.
- *Haut-La Péreyre Bordeaux Supérieur rouge*: Typically, three-quarters Merlot with Cabernet Sauvignon and a dollop of Petit Verdot. Raised in tank without fining and bottled with a light filtration. This is a domaine wine with an aromatic profile of graphite and earth that speaks clearly of Bordeaux—and one that is eminently drinkable. It is, as they say, wonderfully digestible. Production averages 4,500 cases.
- *Haut-La Péreyre Côtes de Bordeaux Cadillac Cuvée Meste-Jean*: Approximately 65% Cabernet Sauvignon, 25% Merlot, and 10% Petit Verdot. From the domaine's finest parcels totaling 12 acres, this is made in a mix of new and older 500L *demi-muid* barrels. It's a rich, savory, focused and structured wine that is decidedly classical in profile (like its little brother, the Bordeaux Supérieur). Production averages 1,700 cases and the price/quality ratio is excellent!