

HAUT-LA PÉREYRE BORDEAUX SUPÉRIEUR ROUGE

certified sustainable (HVE)

This domaine started life in 1881 in the prestigious albeit small appellation of Haut-Benauge in Bordeaux's Entre-Deux-Mers region. It's a family domaine of 126 acres, and today Olivier Cailleux is the 6th generation to manage it.



VINEYARD

Site: Olivier reserves several of his best parcels for this Bordeaux

Supérieur. The vines grow in the hills in the hinterland back of

the ancient river town of Cadillac.

Soil: France's classic mix of clay and limestone with excellent

drainage and exposure (no lack of hills in Haut-Benauge!).

Vines: From 20 acres in organic conversion. Currently HVE certified.

Varieties: Three-quarters Merlot, one-quarter Cabernet Sauvignon.

CELLAR

Élevage: Aged 16 months in stainless steel tanks.

Bottling: No fining and only a light filtration at bottling.

Production: 4,500 cases.

Profile: This is a wine with aromas of graphite and earth that speak

clearly of classical Bordeaux. It's delicious, immensely

drinkable, and a great value.



HAUT-LA PÉREYRE BORDEAUX BLANC

certified HEV (High Environment Value)

This domaine started life in 1881 in the prestigious, albeit small appellation of Haut-Benauge in Bordeaux's Entre-Deux-Mers region. It's a family domaine of 126 acres, and today Olivier Cailleux is the 6th generation to manage it.



<u>VINEYARD</u>

Site: In the hilly hinterland behind the ancient, walled river town of

Cadillac. The vines grow in the Haut-Benauge subzone of Entre-Deux-Mers, a small, strikingly beautiful and immensely

expressive appellation long recognized for white wines.

Soil: France's classic mix of clay and limestone with excellent

drainage and exposure (no lack of hills in Haut-Benauge!).

Vines: From a 14-acre parcel, HVE certified (High Environmental

Value) and in organic conversion.

Varieties: Based on Sauvignon Blanc with some Sauvignon Gris and

Sémillon.

CELLAR

Élevage: Aged in stainless steel tanks.

Bottling: No fining or cold stabilization and only a light filtration at

bottling.

Production: 2,500 cases.

Profile: A bone-dry, refreshing white Bordeaux full of fruit.

Remember, Bordeaux vies with Sancerre as the true home for

Sauvignon Blanc. This is a great value.



HAUT-LA PÉREYRE CADILLAC CUVÉE MESTE-JEAN

certified sustainable (HVE)

This domaine started life in 1881 in the prestigious, albeit small appellation of Haut-Benauge in Bordeaux's Entre-Deux-Mers region. It's a family domaine of 126 acres, and today Olivier Cailleux is the 6th generation to manage it.

<u>VINEYARD</u>

Site:

The vines grow in the hills in the hinterland back of the ancient walled river town of Cadillac. Here, Olivier reserves his finest

sites for this classic red Bordeaux.

Elevation:

On the best exposed and higher slopes, reaching more than 100

meters.

Soil:

Gravelly-clay slopes and sandy-clay plateau.

Vines:

From 12 acres on three parcels, all High Environmental Value

(HVE) certified and in organic conversion.

Varieties:

65% Cabernet Sauvignon, 25% Merlot, 10% Petit Verdot.

CELLAR

Élevage:

Aged 18 months in stainless steel tanks and a mix of old and

new 500L French oak barrels.

Bottling:

No fining or only a light filtration.

Production:

1,700 cases.

Profile:

A deliciously tempered Bordeaux with a decidedly classic profile. Rich, savory, focused and structured. Great

price/quality ratio. *Meste-Jean*, or Master John, is the name of the land where Olivier Cailleux's great grandfather farmed

grapes.



Cuvée Meste-Jean



HAUT-LA PÉREYRE BORDEAUX ROSÉ

certified HVE (High Environment Value)

This domaine started life in 1881 in the prestigious, albeit small appellation of Haut-Benauge in Bordeaux's Entre-Deux-Mers region. It's a traditional family farm of 126 acres (one of the many so-called "petits chateaux" offering such value in today's Bordeaux). The ever polite, hardworking Olivier Cailleux is his family's 6th generation to manage it.



VINEYARD

Site: In the hilly hinterland behind the ancient, walled river town of

Cadillac. The vines grow in the Haut-Benauge subzone of Entre-Deux-Mers, a small, strikingly beautiful and immensely

expressive appellation.

Soil: France's classic mix of clay and limestone with excellent

drainage and exposure (no lack of hills in Haut-Benauge!).

Vines: From a 10-acre parcel, HVE certified (High Environmental

Value) and in organic conversion. The first day of harvest is

dedicated to picking the grapes for this rosé.

Varieties: Cabernet Sauvignon.

CELLAR

Élevage: A direct-press rosé, raised in tank on its lees, and bottled at the

end of February following the harvest.

Production: 1,800 cases.

Profile: Refreshingly crisp, racy, and juicy, packed with body and lift.

This is a great value.