



## Château LE REYSSE 2016

Appellation :	AOC Médoc
Terroir:	Graves Girondines
Area under Vines:	5 ha
Density of plantation:	5.000 – 6.000
Yield:	33 hl/ha
Grape varieties:	2% Cabernet Franc, 70% Cabernet Sauvignon, 28% Merlot
Average age of the vines:	+ 50 years
Harvest:	machine and hand picking 20.10. Merlot 22.10. Cabernet Franc 21.10. and 23.10. Cabernet Sauvignon
Vinification:	traditional with temperature control, 40 days
Ageing:	new barriques (20 months) French oak from the forests Allier & Tronçais
Fining:	assemblage after aging without usage of collage agent or any additives except sulfite; bottled with slight filtering
Alcohol:	14,5 %
Production :	30.250 bouteilles, 550 magnums, 24 double magnums, 12 imperiales vegetarian
The wine might form some depot in the bottle after years of aging, which is a sign of maturity and requests decanting.	
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