



Château LE REYSSE 2018

Appellation :	AOC Médoc
Terroir:	Graves Girondines
Area under Vines:	5 ha
Density of plantation:	5.000 – 6.000
Yield:	20 hl/ha
Grape varieties:	2% Cabernet Franc, 75% Cabernet Sauvignon, 23% Merlot
Average age of the vines:	50 – 100 + years
Harvest:	machine and hand picking 06.10. Merlot 12.10. Cabernet Franc 11.10. Cabernet Sauvignon
Vinification:	traditional with temperature control, 33 days
Ageing:	new barriques (24 months) French oak from the forests Allier & Tronçais
Fining:	assemblage after aging without usage of any additives except sulfite
Alcohol:	14 %
Production :	25.200 bouteilles, 540 magnums, 50 double magnums, 14 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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