



Château LE REYSSE 2022

Appellation :	AOC Médoc
Terroir:	Graves Girondines limestone underground Merlot clay underground Cabernet Sauvignon
Area under Vines:	5 ha
Density of plantation:	5.000 – 6.000
Yield:	20 hl/ha
Grape varieties / age:	2% Cabernet Franc more than 100 years 70% Cabernet Sauvignon more than 50 years, 28% Merlot more than 60 years
Harvest:	machine and hand picking 04.10. Merlot 26. 09. Cabernet Franc 07.10. Cabernet Sauvignon
Vinification:	traditional with temperature control, 37 days
Ageing:	new barriques (30 months) French oak from the forests Allier & Tronçais
Fining:	no fining additives
Alcohol:	14 %
Production :	27.300 bouteilles, 280 magnums, 10 double magnums, 5 imperiales
Ingredients:	berries, sulphites, no other additives (vegetarian)
The wine might form some depot in the bottle after years of aging, which is a sign of maturity and requests decanting.	
Owner/ Contact:	Vignobles Paeffgen :/ Stefan & Heike Paeffgen
Address :	1, Route de Condissas à 33340 Bégadan
Phone :	0556 41 50 79
Email / Internet :	vignobles@paeffgen.org / vignoblespaeffgen.org