



Château LE REYSSE 2017

Appellation :	AOC Médoc
Terroir:	Graves Girondines
Area under Vines:	5 ha
Density of plantation:	5.000 – 6.000
Yield:	35 hl/ha
Grape varieties:	2% Cabernet Franc, 90% Cabernet Sauvignon, 8% Merlot
Average age of the vines:	+ 50 years
Harvest:	machine and hand picking 26.09. Merlot 05.10. Cabernet Franc 04.10. and 23.10. Cabernet Sauvignon
Vinification:	traditional with temperature control, 34 days
Ageing:	new barriques (24 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:	13,5 %
Production :	1.200 bouteilles, 60 magnums 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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