HISTORY
❖ The property was built in the XVIIth century, and Jean-Jacques Lesgourgues took it over in 1999.
❖ “Peyros” means a stony place in Gascony language, which is very representative of the terroir.

VINEYARD
❖ 20 hectares of vines in the most southern oriented vineyard of the Madiran appellation.
❖ 9 hectares are used for the Tannat-Cabernet
❖ Terroir: rolled pebble and intermediate gravel on a sandy and silty ground.
❖ Average age of the vines: 25 to 30 years
❖ Yield: 45hl/ha
❖ Production: 3,500 cases

GRAPEs
❖ 60% Tannat
❖ 40% Cabernet Franc

VINIFICATION
❖ Traditionnal. Some micro-oxygenation.
❖ Skin fermentation: 20 days
❖ Ageing: 12 months with 25% of new oak

AGEING POTENTIAL
From 2 to 5 years

TASTING NOTES
A deep dark red color.
Intense nose of black berries, plums and spicy notes, specific to Tannat grape.
This fruity wine is perfectly balanced with elegant woody notes, well-rounded tannins and a long length.

GOURMET INSTANT
Will pair nicely with roasted meat (lamb, beef), barbecue, meats in sauce, duck magret, cheese.
Best decanted 15 minutes before pouring.

ACCOLADES
Vintage 2012: Gold Medal – Challenge International du Vin de Bourg, Bordeaux-2016