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
❖ 22 hectares of vines for the most Southern oriented vineyard of the Madiran appellation
❖ 2.6 hectares South oriented, under the meridian of Greenwich
❖ Average Age : 40 to 50 years
❖ Yeld: 42hl/ha

BLENDING
❖ 100% Tannat

VINIFICATION
❖ Traditional coped with micro-oxygenation
❖ Skin fermentation : 25 days
❖ Malolactic fermentation in oak barrels
❖ Ageing between 18 months in new oak barrels.

PALMARES ET RECOMPENSES
2012 Vintage
Silver Medal
2012 Vintage
Bronze Medal
2010 Vintage
91/100
2009 Vintage
93/100
2005 Vintage
Vinalies d’Argent
2003 Vintage
89/100
2001 Vintage
16.5/20
2001 Vintage
90/100
2001 Vintage
Silver Medal
2000 Vintage
Gold Medal

CONSEILS DE DÉGUSTATION
❖ Will pair nicely with ducks, guinea, fowls, games, and with a black chocolate cake.
❖ Settling before being served.

AGEING POTENTIAL
Up to 25 years

NOTES DE DÉGUSTATION
❖ Black dress with intense ruby red highlights
❖ The first nose is fresh, with notes of eucalyptus and licorice. Then, black and candied fruits give complexity to a second, more intense nose.
❖ The attack on the palate is powerful with a lot of volume. An elegant sweetness accompanies the mouth throughout its length. The fruit is ripe, with aromas of red and black fruits. Balanced, with tannins present but coated and velvety, this wine has a good length in the mouth.