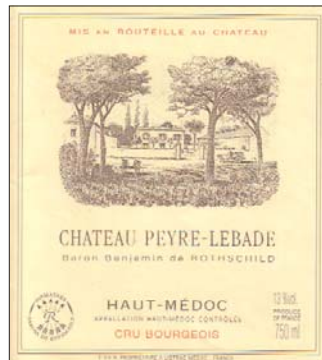


CHÂTEAU PEYRE-LEBADE

LES DOMAINES BARONS DE ROTHSCHILD (LAFITE)

Haut-Médoc, France



2008

THE VINEYARD

Château Peyre-Lebade veils a rich heritage, marked by several famous individuals. The limestone-rich geology for the site certainly influenced the name of the property, since Peyre-Lebade means "Raised-Rock" (pierre levée). The vineyard covers 55 hectares (137.5 acres) and produces red wines from traditional cepages of the Médoc; Cabernet Sauvignon (24 %), Merlot (64 %) and Cabernet Franc (12%). Totally replanted between 1987 and 1989 on well drained soil, the vineyard is pruned "double guyot" and has approximately 6,600 vine stocks per hectare. The farming of the vineyard remains very traditional and the harvest associates manual and mechanical methods, the whole crop is sorted out on belt conveyers.

HARVEST & AGEING

After a cool and rainy summer, September was particularly dry until the end of the grape harvest. This brought very good conditions for the crop period. Harvesting began with the Merlot on October 6th, it finished with the Cabernet Sauvignon from October 20th to October 22nd. Traditional hand-picking was combined with machine-picking, speeding up the process in case of bad weather. All the grapes were sorted manually on a conveyor belt on arrival at the vat room. Vinification took place in stainless steel tanks with an automatic temperature regulation control system. Maceration took place in the spacious "chai" with stainless steel vats is equipped with full temperature control for 25 to 30 days. Malolactic fermentation took place in tank. The vinification process includes long-maceration techniques followed by barrel ageing lasting 12 to 14 months in second fill barrels. During this period, the wine is racked several times, and is fined with egg whites. Bottling is done at the château.

WINEMAKER'S NOTES

Aromas of fresh red fruits, cherry, raspberry with some hints of liquorice and spice. Round attack, tannins are dense and rather supple. The wine has a long and interesting finish.

Grape varieties : 70% Merlot, 30% Cabernet Sauvignon

Average annual production : 180,000 bottles

Yield: 45 hl/ha

Alcohol: 13.0%

Acidity: 3.1 g/l

Residual Sugar: <1g/l



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