



CHÂTEAU  
LAFAURIE-PEYRAGUEY

Premier Grand Cru Classé en 1855

**Appellation:** Sauternes

**Vineyard planted area:** 18 ha

**Soil:** silica-gravel and gravelly clay (Quaternary gravel deposited on a substrate of Aquitanian limestone)

**Grape varieties:** 93% Sémillon, 6% Sauvignon, 1% Muscadelle

**Average age of vines:** 40 years, the oldest plots were planted in 1926

**Vine density:** 6,500 to 9 000 vines per hectare

**Cultivation methods:** short fan pruning, soil tilling, leaf thinning by hand

**Environment:** sustainable viticulture with no chemical herbicides, certified HVE3.

**Winemaking techniques:** 18 to 30 days in fine-grained French oak barrels, 40-70% new. Fermentation at between 17°C and 23°C in an air-conditioned, humidity-controlled winery

**Consultant oenologist:** Valérie Lavigne

**Maturation:** 18-29 months, 40-70% in new French oak barrels

**Average production:** 20,000 bottles

**Second wine:** La Chapelle de Lafaurie-Peyraguey