

CHÂTEAU LAFAURIE-PEYRAGUEY

PREMIER GRAND CRU CLASSÉ EN 1855



SAUTERNES



Château Lafaurie-Peyraguey was built in an astonishing Byzantine-Hispanic style in the 18th century. However, the main gate and outer wall (which the cellars adjoin) date from the 13th century.

The diversity of soils and sun exposures produces Sémillon grapes of great complexity and regularity, as well as Sauvignon Blanc and Muscadelle grapes that contribute vivacity, finesse, and elegance.

The vines are tended meticulously, with the greatest of respect for the terroir, the environment and, above all, the vineyard workers. The soil is ploughed instead of using herbicides and the frequency of treating the vines with chemical sprays has been severely reduced (minus 35% in the past two years).

The wine is fermented and aged in entirely renovated, air-conditioned cellars with controlled humidity. This enables Château Lafaurie-Peyraguey to reach its full potential of a first growth Sauternes.

174

Area under vine	36 hectares
Production	50,000 bottles
Soil	Clay and gravel as well as clay and sand
Grape varieties	90% Sémillon, 8% Sauvignon, 2% Muscadelle
Barrel ageing	18 months - New barrels: 50%
Second wine	La Chapelle de Lafaurie-Peyraguey

Manager: Éric Larramona

Château Lafaurie-Peyraguey 33210 Bommes
GPS: Latitude: 44.549167 - Longitude: -0.337222
Tel. +33 (0)5 56 76 60 54 - Fax +33 (0)5 56 76 61 89
info@lafaurie-peyraguey.com - www.lafaurie-peyraguey.com