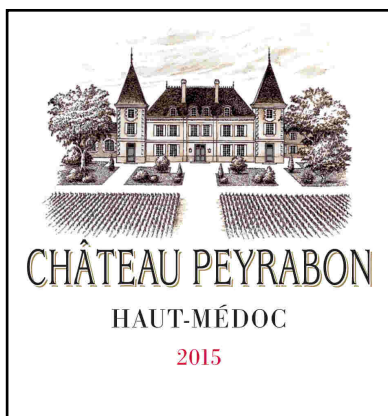


CHATEAU PEYRABON

HAUT-MEDOC

CRU BOURGEOIS



It's probably when tasting Le Pin, that Jean Luc Thunevin's desire to make a great wine started. Obsessed by wine, opinionated and determined, he finally realized his dream in 1991, first vintage of Château Valandraud. From then on, he became the inspiration and kind of a leader for other garagistes. The vineyard work is under the strict supervision of Murielle, Jean Luc's wife, who leads her team to respect each vine and adapt the pruning individually, systematic deleafing campaigns and of course green harvesting are on the menu.

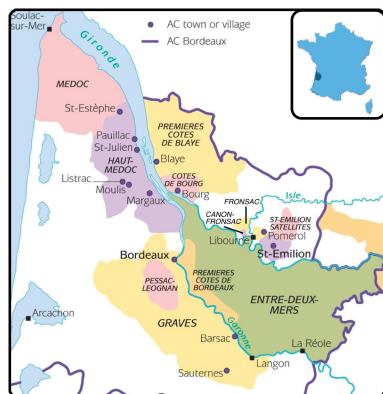
Jean-Luc Thunevin bought in 2006 this property for his daughter Virginie Thunevin that gives the name of Domaine Virginie Thunevin. The care of the vines, the harvest and the winemaking are followed by the same managing team as Château Valandraud: Christophe Lardière as head of the vines, Rémi Dalmasso as cellar master and Jean-Luc Thunevin as always with Claude Gros. The aim is to make an affordable and delicious Bordeaux wine!

CHATEAU PEYRABON, HAUT-MEDOC 2016

Located in the Right Bank of Bordeaux, in the region referred to as Lalande-de-Fronsac, the vineyard has a good terroir, with clay and limestone soils on the plateau of Lalande-de-Fronsac. The 9 hectare vineyard of Domaine Virginie Thunevin is planted to 70% Merlot, 20% Cabernet Sauvignon and 10% Cabernet Franc. There is a small percentage of Petit Verdot planted in the vineyard as well. To produce the wine of Domaine Virginie Thunevin, the vinification takes place in traditional, square shaped, cement vats. Malolactic fermentation takes place in a combination of cement tank, and French oak barrels. Half the wine is then aged in cement vats, and half into new and used French oak before bottling.

The average annual production is close to 3,500 cases of wine.

Domaine Virginie Thunevin is a fine example of a fruit forward, easy to drink, uncomplicated, Merlot dominated, Bordeaux value wine. Licorice, dark, ripe plums and just enough wet earth under the hood to make things more interesting. The wine has a softness and polish in this vintage that will make it quite fun to drink on release.



Blend: 70% Merlot, 20% Cabernet Sauvignon, 10% Cabernet Franc

Vine Age: 40 years average.

Vinification: Concrete Tank – Traditional Winemaking.

Ageing: 50% Concrete Tank, 50% French Oak Barrel

Production: 80,000 Bottles



"The more you know about wine, the more you'll want to know about us."

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