



- **Country:** France
- **Region:** Bordeaux
- **Subregion:** Graves
- **Vintage:** 2010
- **Colour:** Red
- **Grape Variety:** Merlot, Cabernet Sauvignon, Cabernet Franc
- **ABV:** 12.5%
- **Bottle Size:** 75cl
- **Closure:** Natural cork
- **Style:** Typically elegant Graves
- **Drink With:** Rabbit casserole

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CHÂTEAU HAUT-PEYROUS GRAVES ROUGE RETOUR DE PALOMBIÈRES

<https://gerrardseel.co.uk/products/chateau-haut-peyrous-graves-rouge-retour-de-palombieres>

Chateau Haut-Peyrous Graves Rouge Retour De Palombieres is immediately complex on the nose with red fruits, chocolate, violets and pencil shavings. A great mouthfeel, round, complex and gorgeous with lovely weight and fruit and restrained tannins. On the finish it shows all of the typical mineral and spice character of good Graves.

At 80m above sea level, the Haut-Peyrous estate is on the second terrace of the Garonne River, in the village of Mazère south of Langon, and 7km from the Garonne itself. Marc Darroze turned this estate over to organic farming in 2008 and the results are amazing in this second vintage. A blend of 65% Merlot, 20% Cabernet Sauvignon and 15% Cabernet Franc which saw a long maceration period without massive extraction. This brought finesse to the wine, while maturation in oak barrels for one year helped to refine the tannins and to make the wine more complex.

ABOUT THE GROWER

For generations, the Darroze family has been on the quest of authenticity, pleasure and perfection in both their gastronomical and viticultural activities. It all started at the beginning of the last century in South Western France, in Villeneuve De Marsan in the Landes region. The Darroze restaurant offered simple but excellent fare, and with Jean Darroze and later Francis at the helm, it became of France's most lauded restaurants. Nowadays, Hélène Darroze (Francis's daughter) follows in his footsteps at the two Michelin starred restaurant at the Connaught Hotel in London, as does Claude Darroze (Jean's son) at his restaurant in Langon.

Marc Darroze qualified as an oenologist in 1992, and went on to gain winemaking experience in California, in Tokaj and in the Médoc. He then joined his father, Francis, to further develop their extraordinary collection of Bas Armagnacs. In 2007, Marc decided to diversify his activity and acquired the Haut-Peyrous estate in Graves, the most southerly appellation of the Bordeaux winegrowing region.

His aim is to produce wines with lots of personality, by making the most of the quality of the terroir on his estate. That's why Marc has taken steps to obtain certification of his estate as an organic wine producer. Since June 2008, all work and treatments used on the estate have been in accordance with organic production criteria. From 2012, all Château Haut-Peyrous wines will carry the AB (Agriculture Biologique) badge of organic certification.

The soil is worked mechanically, and the grass growing between the rows enables humus to develop and encourages intense microbial activity in the soils. Any possible deficiencies in the soil are rectified gently and naturally, the vines are treated with products authorised by organic farming criteria.