



Château
PANCHILLE

Graves de Vayres



Graves de Vayres is red wine, represents a part of Chateau Panchille's production (10 000 bottles). The grapes are harvested at optimal ripeness to obtain a fruity, well-structured, balanced wine. The half is aged in oak barrel and the second part in vats. Rediscover the appellation of Graves de Vayres à smooth and complex wine. We wanted to offer you the best expression of the terroir to enjoy with a delicious meal. Production 10000



Terroir

Sandy silt clay on gravel bedrock. The well-drained soil remains cool when temperatures are very high.

Vineyard

4500 vine plants/ha
90% Merlot—10% Cabernet franc
Average age: 35 years

Cultivation

Reasoned cultivation methods.
De-budding in May prevents overcrowding of the grapes
High trellising offers greater exposure of foliar surface, for better ripening.
In early July, leaf-thinning in the east-facing fruit-bearing area improves aeration and the aspect of the bunches.
Crop-thinning: In early August, removing some of the bunches increases grape quality.

Vinification

Harvested at optimal ripeness, the grapes are sorted, de-stemmed, crushed and placed in the vats quickly to preserve their organoleptic characteristics to the maximum.
Fermentation is carried out in thermo-regulated stainless steel vats, Extraction by pumping-over and maceration are managed by tasting.
After running-off, malolactic fermentation is carried out rapidly in stainless steel vats.

Ageing

Graves de Vayres is aged for 24 months, half in vats and half in barrels. Regular racking is carried out to add the oxygen required for the tannins to evolve while at the same time preserving the fruit.

Tasting characteristics

Intense colour, with red fruit and spice and light oak on the nose. Dense on the palate, with supple tannins and a long and elegant finish.

Worth keeping

5/10 years

Packaging

75 cl bottles
Cartons of 6 or 12 bottles laid flat