



CHATEAU LA PEYRE
ARTISAN VIGNERON

La Clandestine de La Peyre



Appellation : Vin de France

Town : Saint Hilaire du bois

Surface of the vineyard: 45 ha

Surface for Cuvée Burdigala : 0.30 ha

Soils: Argilo-Calcareous on chalky soil

Grapes : 100% Syrah

Pruning: gobelet (bush)

Yield per hectare: 20 hl/ha

Harvest : Manual

Vinification: at 26 degrees in soft extraction. 30% whole bunches. No fining, and light filtration

Ageing: 10 months in barrels (Chassain cooper)

Production: 600 bottles

Owner : Lapeyre family

On this parcel, managed in organic agriculture since planting, Fabien Lapeyre made the choice to minimize the compacting of the soil with the use of horses for ploughing. In addition almost all work in the vineyard is manual.

The goal is to reach the best interaction of the plant with the living environment in the soil, so as to develop natural resistance to pests, and the best expression of its minerality.



Since 2019, Château La Peyre is under organic conversion on the whole vineyard surface with the similar vision of soil breathing, manual and horse work, and implementation of vegetal cover in order to develop biodiversity on and inside the soils.

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