




CLOS
HAUT-PEYRAGUEY
 PREMIER GRAND CRU CLASSÉ

2021 VINTAGE
APPELLATION : SAUTERNES



HISTORY

Premier Grand Cru Classé en 1855 Sauternes, Clos Haut-Peyraguey lies at the very top of the hill in Bommès. Drawing on its exceptional terroir and unique exposure, Clos Haut Peyraguey is an exquisitely subtle wine; a delicate and refined nectar.

Ever since the very first harvest of this former barony in 1618, Clos Haut-Peyraguey has delighted the palates of lovers of fine wines who recognize the singular elegance of these exceptional nectars.

WINEGROWING REGION



PLANTING DENSITY

6,666 vines /ha

AGE OF THE VINES

38 years

SOIL TYPE

Gravel and sand on a clayey subsoil.

GRAPE VARIETIES PLANTED



HARVEST DATES :

From 1st to 28th October, 2021
4 rounds of selective picking

CONSULTANT OENOLOGIST :

Michel Rolland

BOTTLING :

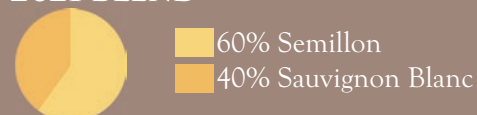
Spring 2023

GROWING SEASON



- ❄ Winter : Warm and wet.
- 🌸 Spring: Wet and sunny.
- ☀ Été : Tempered.

2021 BLEND



VINEYARD MANAGEMENT

- Technical itinerary adapted to each vineyard plot.
- A reasoned approach that tends towards an «always better» viticulture, rather than «always more».
- Respect for the environment, operators, consumers and local residents.



WINEMAKING

- Light temperature-controlled settling before fermentation in barrels, new or second-fill (according to tasting).
- Racking and *mutage* according to tasting and desired balance.

Bernard Magrez

