



CLOS HAUT-PEYRAGUEY

First Harvest in 1618



Clos Haut-Peyraguey is the smallest estate of the Sauternes Premier Crus Classés from the 1855 classification. The vineyard spreads over 8,5 hectares, on a single parcel on the north east hillside of the estate, are adjacent to Château Yquem parcels. Peyraguey means «hill» or «promontory», and is an ancient Barony from the 18th century purchased by the Bordeaux Parliament President. Mister Lafaurie then bought the estate during the French Revolution. After the death of owner Count Duchatel in 1879, the property was split into two separate estates : the parcels located on the highest point of the Bommès hills were named Clos Haut-Peyraguey. The estate belonged to the Garbay-Paully family from 1914 until 2012 when Bernard Magrez took over this Premier Grand Cru Classé.

TECHNICAL CHARACTERISTICS

Appellation: Sauternes

Location : Bommès

Area under vines : 8,5 hectares

Grape varieties : 95% Sémillon, 5% sauvignon

Age of the vines : 41 years

Planting density : 6,666 vines per hectare

Soil : Sand and gravel on clay subsoil

Vineyard management :

- Sustainable viticulture
- Mechanical ploughing, grass covering on some parcels
- Traditional manual practices (desuckering, tying up, thinning out of the leaves)

Winemaking :

- Temperature controlled settling
- Alcoholic fermentation in oak barrels (new or one year-old)
- Racking on a regular basis

Millesime yields: 16,5 hl per hectare

Bottling : Spring 2019

Harvest dates :

September 26th - October 13th 2017

Consulting enologist : Michel Rolland

Tasting Notes:

James Suckling
92-93/100

Wine Spectator - James Molesworth's
92-95/100

Wine enthusiast
96/100

2017 BLEND

95% Sémillon
5% Sauvignon



Bernard Magrez



The signature «Bernard Magrez» provides the garanty from a great owner who's been involved for 40 years, giving his energy and determination for the quality of his wines. This signature is also substained by a national and international media campaign which makes Bernard Magrez the first wine advertiser in France.