



YVON MAU
DEPUIS 1897

OUR EXCLUSIVE WINES CHÂTEAU DU PÉRIER



OWNER

EARL Château du Périer - M. Bruno Saintout

PRODUCTION AREA

33340 Saint-Christoly

TYPE OF SOIL

Garonne gravel and clay-limestone.

GRAPE VARIETIES

50 % Cabernet Sauvignon

50 % Merlot

WINEMAKING TECHNIQUES

The harvest is sorted by hand.

Fermentation in cement and stainless-steel vats. Vatting lasts 4 to 5 weeks. The wine is matured in barrels.

TASTING NOTES

The wines of Château du Périer boast a lovely deep colour, complex aromas and nice texture on the palate.

SERVING SUGGESTION

Ideal with braised knuckle of veal, roast pheasant, fillet of lamb and grilled red meats.