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## BERGERAC ROUGE

### **SOILS :**

Clay-limestone soils



### **GRAPE VARIETIES:**

*Merlot :50%*

*Cabernet franc : 40%*

*Malbec : 10 %*

### **WINEMAKING :**

The mechanical grape picking allows a total de-stemming of the harvest. We carry out a cold maceration before the fermentations then the grape pomace is worked with punching which allows to break it completely but gently : we thereby gain in fruitiness and in quality tannins. During this period the temperature is controlled and doesn't exceed 28-30°C. The vatting lasts 15 to 20 days according to the characteristics of the lot, body, color etc. After tasting we decide the appropriate moment to drain off and press. The malolactic fermentation takes place afterwards.

### **QUANTITY PRODUCED :**

25 000 bottles/vintage