

A few minutes from Saint Emilion, in the commune of Saint Pey d'Armens, Château de Saint-Pey covers 20 hectares.

Part of the château dates back to the 16th century and served as living quarters. The other building, containing the winery, opens onto a tasting room.

The 17-hectare vineyard has a limestone and clay-limestone soil typical of Saint Emilion, made up of alluvial deposits with a sandy topsoil. The vines have an average age of 40 years.

Château de Saint-Pey has been in the jurisdiction of Saint Emilion since 1744. The property has survived through the ages thanks to the skill and determination of the Musset family. After six generations, the Musset heirs passed on the family's heritage. In 2011, the new owners, Clarence Grosdidier and Frédéric Stévenin undertook to give a new breath of life to the château and its vineyard.

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#### **TERROIR**

Clavey siliceous

#### **WINEMAKING**

After pressing comes the « settling » of the juice, i.e. the refrigerated tank for decantating for 48 hours minimum. The clear juice is then fermented in temperature-controlled stainless-steel vats. After the fermentation, the wines are extracted and filtered. The wine obtained is called Base Wine. The next step is the foaming, which takes place according to the Champagne method.

#### **GRAPE VARIETY**

70% Merlot  
30% Cabernet Franc

#### **ALCOHOL**

13%

#### **SERVICE TEMPERATURE**

10°C

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#### **TASTING NOTES**

The wine has a pale pink color, the nose is very fruity. The mouth is round and deliciously perfumed. The vivacity due to the presence of Cabernet, persists in mouth and gives the wine all its freshness with aromas of very ripe fruits. The Merlot brings all its suppleness, its richness and its length.

Desserts and Aperitifs

#### **FOOD PAIRING**

