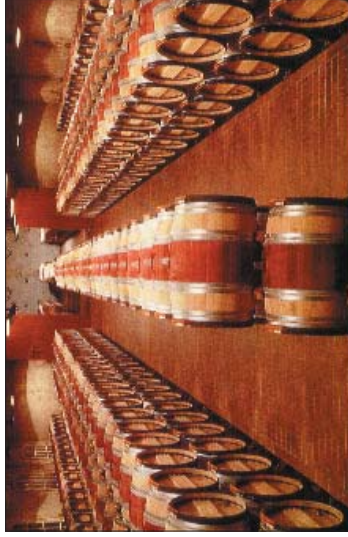


CHÂTEAU PEYRE-LEBADE

LES DOMAINES BARONS DE ROTHSCHILD (LAFITE)
HAUT-MÉDOC, FRANCE



Château Peyre-Lebade veils a rich heritage, marked by several famous individuals. The limestone-rich geology of the site certainly influenced the name of the property, since Peyre-Lebade means "Raised-Rock" (pierre levée). Indeed, the site features a former limestone quarry, which was probably used in building the neighboring villages.

The first traces of viticulture on the site date back to the Cistercien monks of the Vertheuil Abbey in the 12th century.

Several centuries later, in 1835, Bertrand Redon, who was Odilon Redon's father, purchased the Peyre-Lebade estate. The great painter Odilon Redon lived and painted most of his most famous paintings at this estate. His work reflects the site's charm, as well as his attachment to the family property.

In 1979, the property was acquired by Baron Edmond de Rothschild and is now an integral part of the Rothschild's properties under the supervision of Domaines Barons de Rothschild (Lafite).



The 55 hectare vineyard is located in the heart of the appellation Listrac-Médoc and is planted Cabernet Sauvignon (24%), Merlot (64%) and Cabernet Franc (12%).

The cultivation methods remain traditional, with grass furrows in the rows. Leaf stripping and green harvesting are practiced on the entire vineyard for optimal maturity and concentration of the grapes. The harvest combines manual and mechanical operations, and the entire yield is sorted on mats.

The chai can hold a thousand barrels. The wine is made carefully through long maceration techniques, and aging in barrels lasts between 12 and 16 months. After the wines are decanted several times, they are clarified using egg whites and then bottled at the Château.

Château Peyre-Lebade wines feature the fruity and fleshy characteristics specific to the Listrac appellation. They are nonetheless distinguished by the high Merlot content, which makes them particularly supple.

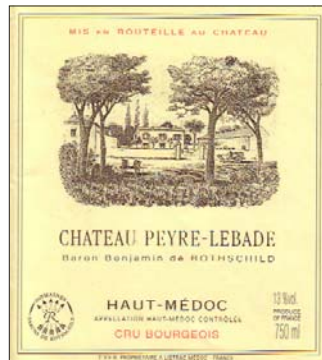


Château Peyre-Lebade

CHÂTEAU PEYRE-LEBADE

LES DOMAINES BARONS DE ROTHSCHILD (LAFITE)

Haut-Médoc, France



2009

THE VINEYARD

Château Peyre-Lebade veils a rich heritage, marked by several famous individuals. The limestone-rich geology for the site certainly influenced the name of the property, since Peyre-Lebade means "Raised-Rock" (pierre levée). The vineyard covers 55 hectares (137.5 acres) and produces red wines from traditional cepages of the Médoc; Cabernet Sauvignon (24 %), Merlot (64 %) and Cabernet Franc (12%). Totally replanted between 1987 and 1989 on well drained soil, the vineyard is pruned "double guyot" and has approximately 6,600 vine stocks per hectare. The farming of the vineyard remains very traditional and the harvest associates manual and mechanical methods, the whole crop is sorted out on belt conveyers.

HARVEST & AGEING

In 2009, the weather conditions were excellent in Bordeaux. Early flowering and berry-setting (early June) in warm, dry and sunny conditions, early veraison starting late July, complete ripening thanks to a dry and hot August and September ending with dream harvests late September in ideal weather. Both harvests were manual and mechanical for the entire crop. They took place from the 28th of September to the 14th of October for the Merlot and from the 15th to the 20th of October for the Cabernet Sauvignon. All the grapes were sorted manually on a conveyor belt on arrival at the vat room. Vinification took place in stainless steel tanks with an automatic thermoregulation control system. Maceration took place in the spacious "chai" with stainless steel vats is equipped with full temperature control for 25 to 30 days. Malolactic fermentation took place in tank. The vinification process includes long-maceration techniques followed by barrel ageing lasting 14 months in second fill barrels. During this period, the wine is racked several times, and is fined with eggs whites. Bottling is done at the chateau.

WINEMAKER'S NOTES

Beautiful intense crimson color with violet hints. Very ripe red fruits on the nose (blackcurrant, plum and strawberry) with fine liquorice and spicy notes. On the palate, the attack is smooth with very soft tannins. A finish with a lingering fruit taste. Very pleasant to drink.

Grape varieties : 70% Merlot, 30% Cabernet Sauvignon

Average annual production : 180,000 bottles

Yield: 45 hl/ha

Alcohol: 13.5%

