

Grape Observer 15th July 2013

Chateau Haut-Peyrous' Graves from the 2010 vintage is a blend of 75% semillon and 25% sauvignon blanc. It is yellow to gold in colour, and opens to clean light intensity aromatics of straw, lemon, minerals, wet stones and dried herbs. The palate, like the blend, is more semillon than sauvignon blanc. It is dry and quite full bodied, with some depth in its expression of hay, green melon, grass, dried herbs and some notes verging on white peach and honey. Overall, I think this is a good to very good quality wine due to its concentration and depth of flavour, and hints of complexity. A fairly serious offering that is ready to drink now. **Good to Very Good**

Abv: 13.5%

Price: \$46.20

Source: sample

Vendors: Check <http://www.discovervin.com.au>

Website: n/a

Tasted: 2013