

CHÂTEAU HAUT-PEYROUS 'PÊCHE AU CARRELET' GRAVES BLANC 2010



The estate is owned by Marc Darroze of Bas Armagnac fame. The grapes that comprise this blend of 70% Sémillon and 30% Sauvignon Blanc are grown organically. For the record, I tasted over two days to see if it evolved, and it didn't change much. Imported and distributed by DiscoverVin.

I wouldn't describe the nose as fruity at this stage of its life. At a stretch, I'd say lemon and guava. Secondary characters like honey or honeysuckle are present amongst pebbly, mineral notes. Same thing follows on the palate, which is where the wine truly shows its personality. A soft, almost dense texture, but with just enough acidity and lemon pithy dryness to balance. It does taste and feel very, very good.

If I guessed its identity blind, I might say it's a Cortese from the Gavi region of Italy. You can definitely see the Sémillon character – it's just vastly different from that which is made in Australia. It's a decent wine, and a versatile one for the table, but it's the sort of thing you'd want to get in a mixed dozen, rather than buying on its own at full price. Perfect for sharing with a group of keen wine lovers at dinner.

Very Good / 89 points

Closure: Cork

Source: Sample