

CHÂTEAU LAFAURIE-PEYRAGUEY, 2014 VINTAGE, DENIS DUBOURDIEU SIGNS HIS FIRST VINTAGE AND ENTERS INTO PARTNERSHIP WITH SILVIO DENZ

One year on from the purchase of Château Lafaurie-Peyraguey, Silvio Denz has announced that Denis Dubourdieu has come on board as oenologist and partner in his Premier Grand Cru Classé at Sauternes.

The 2014 vintage is their first and marks the forging of a strong bond between the two men.

Denis Dubourdieu is a winemaker of world renown, specializing in the Sauternes and Barsac appellations. In Château Doisy-Daëne, he created one of the truly great Barsacs. His father before him, Pierre, a true visionary, was the first to vinify a “Barsac sec” (though under a simple Bordeaux appellation).

Silvio Denz, is an entrepreneur who turns his passions into enterprises. He has his origins in the world of perfumery (he is Chairman of Art & Fragrance as well as Cristallerie Lalique) and is also a great connoisseur of art, architecture and fine wines. Since his acquisition of Château Faugères in 2005, he has put together a collection of vineyards (Vignobles Silvio Denz), Château Lafaurie-Peyraguey being the latest embellishment.



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“It is a great privilege for me to have a partner of the calibre of Denis Dubourdieu at my side. We are both determined to do everything in our power to ensure that the great sweet wines of Sauternes and Barsac, as well as the dry whites produced on these *terroirs*, are taken to the hearts of wine lovers the world over.” **Silvio Denz**



CHÂTEAU
LAFAURIE-PEYRAGUEY

1^{er} GRAND CRU CLASSÉ
SAUTERNES



THE 2014 VINTAGE

AOC: Sauternes
Premier Grand Cru Classé in 1855

Grape varieties:
93% Sémillon, 6% Sauvignon, 1% Muscadelle

Date of harvest:
From 17 September to 27 October 2014
17 days of harvesting
4 sorting operations

Total yield:
9.4 hectolitres per hectare

Length of fermentation:
From 22 September to 15 November 2014
In French oak barrels (40% new)

Maturing: 16 months

Production: 19,000 bottles

Second wine:
La Chapelle de Lafaurie-Peyraguey
17,000 bottles



CHÂTEAU
LAFAURIE-PEYRAGUEY

1^{er} GRAND CRU CLASSÉ
SAUTERNES

THE 2014 VINTAGE

AOC: Bordeaux
Fine dry white wine

Grape varieties:
62% Sémillon, 38% Sauvignon

Date of harvest:
From 11 to 16 September 2014

Total yield:
19 hectolitres per hectare

Length of fermentation:
From 12 September to 23 November 2014
In French oak barrels (25% new)

Maturing: 8 months

Production: 5900 bottles

Second wine:
Le Lys de Lafaurie-Peyraguey
7500 bottles

THE 2014 VINTAGE, CHÂTEAU LAFAURIE-PEYRAGUEY, "PREMIER GRAND CRU CLASSE DE SAUTERNES"

A sweet wine, highly selective grape sorting

This great sweet wine was made principally from grapes grown on the original *terroir*, included in the 1855 classification, the jewel in the crown of the vineyard.

The bottle is engraved and sandblasted

For the sweet wine of Château Lafaurie-Peyraguey, Silvio Denz has created a unique engraved bottle.

The engraving *Femme et Raisins*, a motif created by René Lalique in 1928, was recessed in the panelling of the Côte d'Azur Pullman-Express wagons-lits. Since the 2013 vintage, the Femme et Raisins motif has gained a new lease of life on the engraved and sandblasted bottles of Château Lafaurie-Peyraguey.



Tasting notes for the 2014 vintage www.sauternes.ch

Nose

Notes of fine fruit and vanilla, with newly made honey and the fragrance of fresh flowers.

Palate

Vanilla and butterscotch, with exotic citrus fruits. Hints of an elegant and discreet sweetness. Mango and passion fruit. The distinct acidity is well integrated, endowing the wine with added freshness. A delicate finish.

THE 2014 VINTAGE, CHÂTEAU LAFAURIE-PEYRAGUEY, FINE DRY WHITE WINE

The first vintage of this new wine was produced in limited quantities (5900 bottles). It will come in a bronze-coloured bottle, also bearing the engraved *Femme et Raisins* motif, with a silver-coloured cap and label. *The engraving* *Femme et Raisins*, a motif created by René Lalique in 1928, was recessed in the panelling of the Côte d'Azur Pullman-Express wagons-lits.



Tasting notes for the 2014 vintage www.sauternes.ch

Nose

Wonderfully fine mineral notes and freshness, redolent of meadows alive with wild flowers in springtime.

Palate

Exquisite hints of minerality, with conspicuous acidity. Aromas of yellow grapefruit, lychees and crunchy Williams pears. Vanilla and citrus notes in the finish.

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