

# Château Haut-La Péreyre Haut-Benauge

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## 2003 Bordeaux

*“It took exactly one sniff and sip of this wine to decide that this baby was going onto a wine list that I’m building for a new restaurant in my area. Remarkably generous for a \$12 Bordeaux, but not at the cost of forsaking its origin for a chunky, New World fruit profile, this is a very impressive effort. Aromas of dark berries, cedar, subtle toast and minerals are all replicated in the flavors and finish, lending a seamless impression to the wine. This sets a standard that will be very tough for comparably-priced petits châteaux to match.”*

87 points– Michael Franz, [winereviewonline.com](http://winereviewonline.com) (November 7, 2006)

## 2008 Entre-Deux-Mers Haut-Benauge

*“This is a very well-made, irresistibly refreshing Bordeaux Blanc for the lingering warm nights of September--or the autumn arrival of oyster season. Blended from 60% Sauvignon Blanc, 30% Muscadelle and 10% Semillon, it is lean and lithe without seeming insubstantial. Notes of citrus fruit and white melon are invigorated by plenty of ripe acidity and accented with pleasant undertones of dried herbs.”*

88 points– Michael Franz, [winereviewonline.com](http://winereviewonline.com) (September 15, 2009)