



Chateau Pajzos Megyer Furmint 2013

Established in 1986, and situated in the picturesque region of Tokaji-Hegyalja in north-eastern Hungary these vineyards were first planted by Count Ferenc Dobó in 1576 and then later in 1737 was classified as Grand Cru by Royal Decree. With its sister vineyard Pajzos the Chateau shares winemaking facilities and the famous Rákóczi Cellars at the Sárospatak Castle, the largest and best preserved Renaissance castle in Hungary.

Under Communism quality was neglected in favour of over cropping, pasteurisation, and industrial production. However since 1989, there has been renewed interest in the traditional varieties and a lot of new investment, particularly in Tokaj-Hegyalja.

The vineyard has a south and southwest aspect and is close to one of the two rivers that dissect the region, the Bodrog. Being close to the Bodrog the microclimate is a degree or two cooler than in the valley. The soil is a rich volcanic rhyolite containing crystalline fragments that foster wines with firm character.

Chateau Megyer has 83 hectares with 45% planted with Furmint grapes, Hungary's most famous white, high quality, indigenous grape variety. The grape has different flavour profiles depending on the terroir but always has a fine structure and backbone. This wine is medium bodied and displays stone fruit aromas and mango fruit notes

It has excellent ageing potential growing darker in the bottle with age. The younger vintages are light and fresh, turning more complex and fuller bodied with age.

Producer: Chateau Pajzos Megyer

Winemaker: (none specified)

Country of Origin: Hungary

Region of Origin: Tokaj

Grapes: Furmint

ABV: 15.0%

Closure Type: cork

