



**Château Puyfromage**

Tél : +33(0)5 57 41 06 53 / Fax : +33(0)5 57 46 59 26  
puyfromage@wanadoo.fr

## Specification sheet - Vintage 2003

<b>OWNER :</b>	SCE Château PUYFROMAGE (MARQUE's Family)
<b>APPELLATION :</b>	Bordeaux Côtes de Francs and Côtes de Castillon
<b>LOCATION:</b>	On one of the highest point of the Gironde region; on one of the highest point of the Gironde region; between the valleys of Dordogne and Isle; in the continuation of the limestone plateau of Saint-Emilion.
<b>SURFACE AREA:</b>	40 hectares of vines on the best oriented parcels
<b>SOIL / GEOLOGY:</b>	The plateau consists of calcareous soil of fluvio-lacustrine and marine origin; the hill, composed of limestone molasses, consists of limestone mixed with sand and clay.
<b>DENSITY:</b>	between 4 500 and 6 000 vine plants per hectare
<b>AVERAGE AGE OF VINE:</b>	35 years
<b>HARVEST :</b>	Mechanical from 13th September to 3th October
<b>YIELD 2003 :</b>	55 hectolitres / hectare
<b>PRODUCTION :</b>	260 000 bottles
<b>VINES VARIETY:</b>	60 % Merlot, 25 % Cabernet Sauvignon, 15 % Cabernet Franc
<b>GROWING TECHNIQUES:</b>	Grass covered ground; phytosanitary protection by sustainable treatment; mechanical leaf trimming of the whole vineyard
<b>VINIFICATION:</b>	Traditional with long vatting; Fermentation's temperatures monitored continuously; Stirring of the lees twice a day with controlled ventilation
<b>MATURING:</b>	Concrete and stainless steel vats; Attentive care for 18 months; Wine bottled at the Château.