



Château Puyfromage

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Specification sheet - Vintage 2006

OWNER :	SCE Château PUYFROMAGE (MARQUE's Family)
APPELLATION :	Bordeaux Côtes de Francs and Côtes de Castillon
LOCATION:	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.
SURFACE AREA:	45 hectares of vines on the best oriented parcels
SOIL / GEOLOGY:	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.
DENSITY:	between 4 500 and 6 000 vine plants per hectare
AVERAGE AGE OF VINE:	35 years
HARVEST :	Mechanical from 20th September to 3th October
YIELD 2006 :	49 hectolitres / hectare
PRODUCTION :	286 000 bottles
VINES VARIETY:	60 % Merlot, 25 % Cabernet Sauvignon, 15 % Cabernet Franc.
GROWING TECHNIQUES:	Grass covered ground; phytosanitary protection by sustainable treatment; mechanical leaf trimming of the whole vineyard
VINIFICATION:	Traditional with long vatting; Fermentation's temperatures monitored continuously; Stirring of the lees twice a day with controlled ventilation
MATURING:	Concrete and stainless steel vats; Attentive care for 18 months; Wine bottled at the Château.