



Specification sheet - vintage 2010

THE PROPERTY

Owner : SCE Château Puyfromage (Family Marque - Albert)

Appellation : Francs and Castillon Côtes de Bordeaux

THE VINEYARD

Location : 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 : 45 hectares (111 acres) are planted with vines on a limestone plateau and the hillsides best exposed for grape growing.

Soil composition : The plateau consists of calcareous soil of fluviolacustrine and marine origin ; The hills, composed of limestone molasses, consists of limestone mixed with sand and clay.

Density of planting : between 4 500 and 6 000 plants /hectare

Average age of the vines : 35 years

Grape varieties : 68% Merlot, 20% Cabernet Sauvignon, 12% Cabernet Francs

Average yield: 50 hectolitres / hectare

Harvest : mechanical from 14th September to 06th October

Production : 300 000 bottles

Growing techniques : Double guyot pruning; grass covered ground; phytosanitary protection by sustainable treatment; mechanical leaf trimming of the whole vineyard

THE VINIFICATION

Vinification : Complete de-stemming, long fermenting time (2 to 3 weeks). The fermentation temperatures are under constant thermal control. Pumping-over twice a day with controlled aeration.

Maturing : in stainless and concrete tanks during 18 month.

Bottling at the Château.



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