



# Specification sheet - vintage 2011

## THE VINEYARD

**Appellation :** Côtes de Bordeaux

**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)

**Average age of the vines :** 35 years

**Terroir (soil/geology) :** clay limestone plateau; the hills, composed of limestone molasses, consists of limestone mixed with sand and clay.

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

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

**Growing techniques:** vineyard management plot-by-plot; double guyot pruning; grinding vine shoots, grass covered ground; phytosanitary protection by sustainable treatment; green harvest, mechanical leaf trimming of the whole vineyard

**Meteorological data :** dry spring that cause early and rapid flowering; scalding in June; cool and partly watered summer; summery September.

**Phenology :** mid-flowering - 14<sup>th</sup> of June ; mid-veraison - 2<sup>nd</sup> of August

**Harvest :** mechanical from 14<sup>th</sup> of September to 6<sup>th</sup> of October

**Average yield :** 50 hectolitres / hectare

## THE VINIFICATION

**Management plot-by-plot ;** complete de-stemming; 2 to 3 days of pre-fermentation maceration at temperature between 8 and 12°C, alcoholic fermentation during 14 days with a pumping-over twice par day at temperature 27-28°C in temperature controlled vats ; vatting : during 2 to 3 weeks with 1 pumping-over every second day ; malolactic fermentation from the 10<sup>th</sup> October to 24<sup>th</sup> of November.

**Maturing :** in stainless and concrete tanks during 18 month.

**Bottling at the Château.**

## TASTING NOTES (June 2013)

Deep colour, lightly amber with a ruby tint. Pleasant nose, fruity with notes of red fruit slightly compote. The palate is fresh and fruity; lightly spicy with melted tannins. Supple wine.

Ready to drink ; potential for aging 3-5 years.

**Owner :** GFA du Château Puyfromage

**Technical management:** Vitigestion (Marie-Pierre Lacoste-Duchesne)

**Consultant oenologist :** Daniel Millet



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