



Specification sheet - vintage 2012

THE VINEYARD

Appellation : Francs 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, 22% Cabernet Sauvignon, 10% 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 : The spring rather cool and very humid. Very nice summer with a remarkably dry, warm and sunny August. The autumn disturbed.

Phenology : mid-flowering: 11th of June ; mid-veraison: 13th of August

Harvest : mechanical from the 8th of October to the 20th of October

Average yield : 36 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 per 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 15th of October to 16th of November.

Maturing : in stainless and concrete tanks during 18 month.

Bottling at the Château.

TASTING NOTES (June 2014)

Purple color with a purplish tint. Complex nose dominated by a ripe fruit slightly jamy. Good volume in the mouth with notes of ripe cherries and slightly toasted aromas. Silky tannins supported by a pleasant freshness and a long finish. Ready to drink; potential for aging 5-8 years.

Owner : GFA du Château Puyfromage

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

Consultant oenologist : Daniel Millet



SCE du Château Puyfromage - 33570 Saint-Cibard – France

Tel : +33(0)5 57 41 06 53 Fax : +33(0)5 57 46 59 26

E-mail : puyfromage@wanadoo.fr - www.puyfromage.fr